Australian Cupcakes
& INSPIRATIONS

26 Amazing Ideas

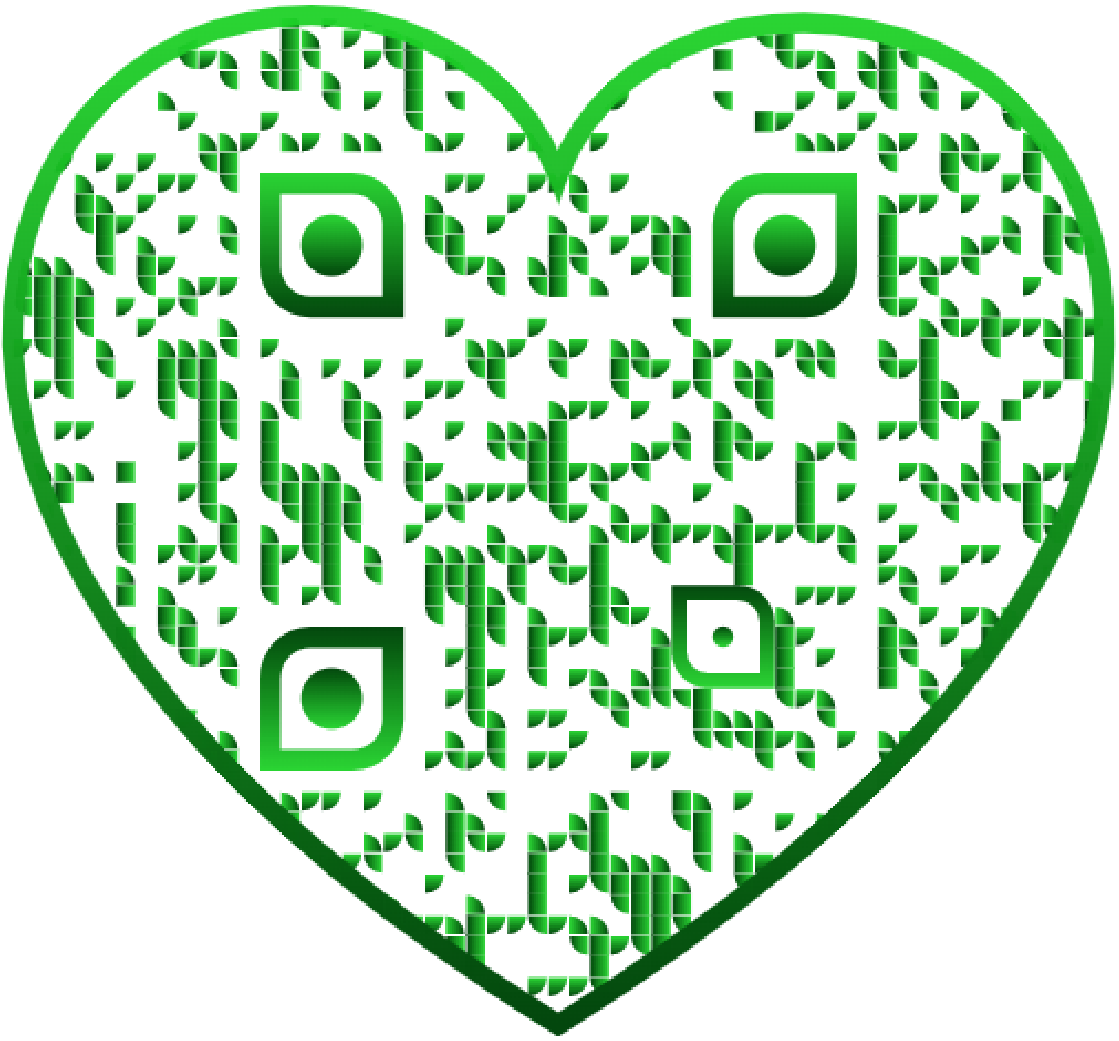
Step-by-Step instructions

Make beautiful cupcakes

Clever & tasty baking ideas

Cupcake Corner
Flowers, biscuits, chocolate, surprise cakes and more ...

FULL OF TIPS AND TECHNIQUES



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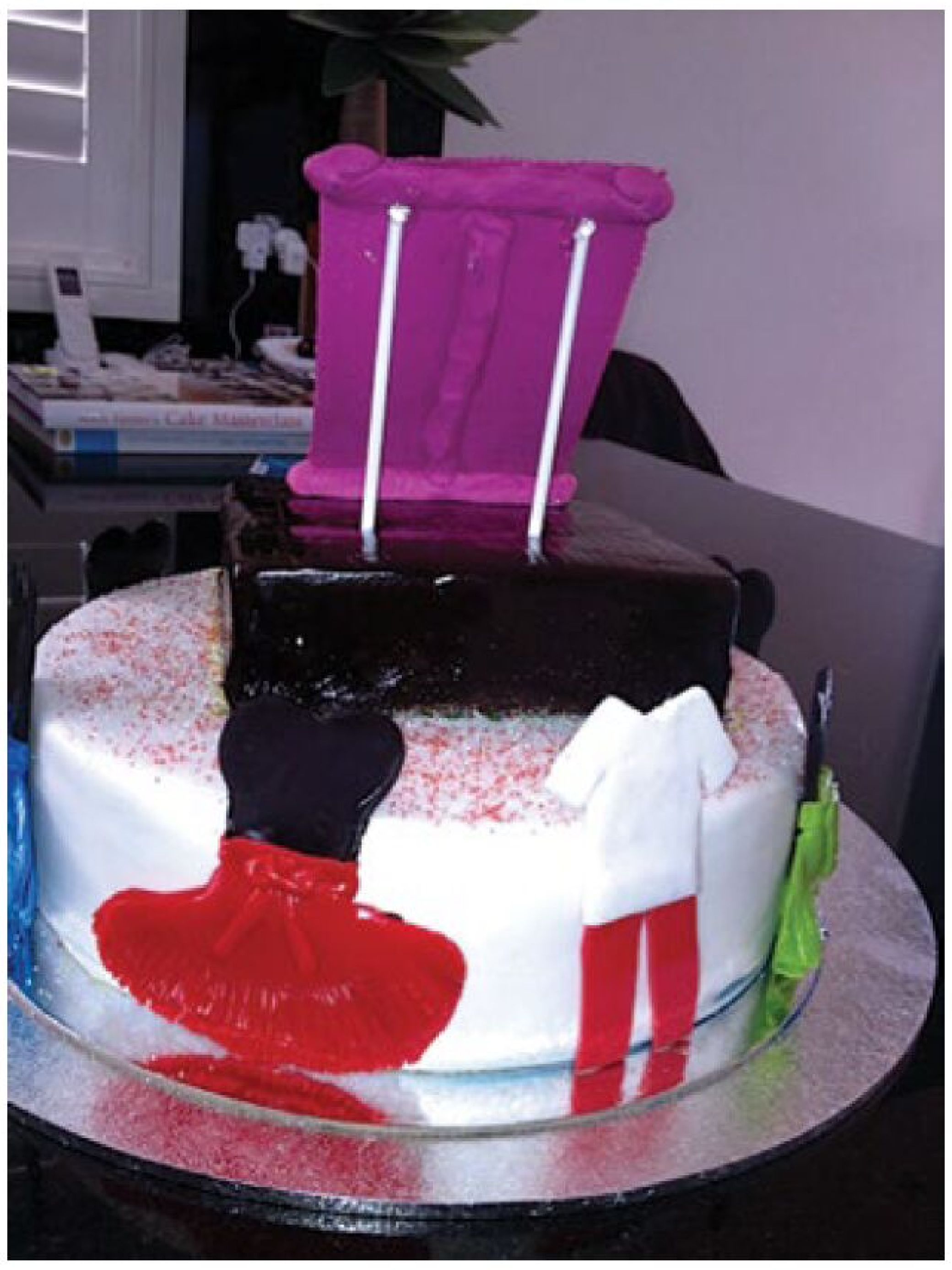
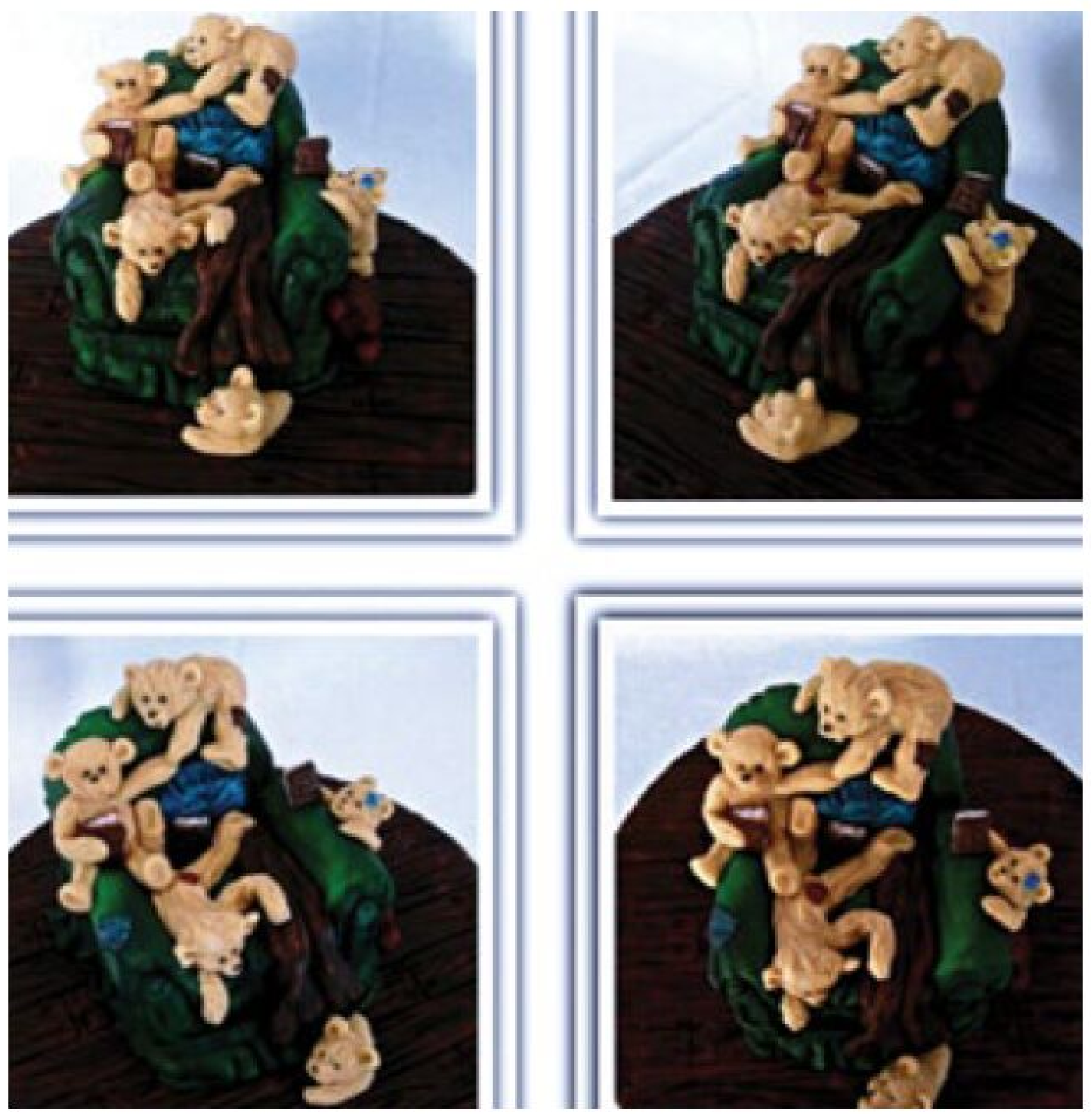
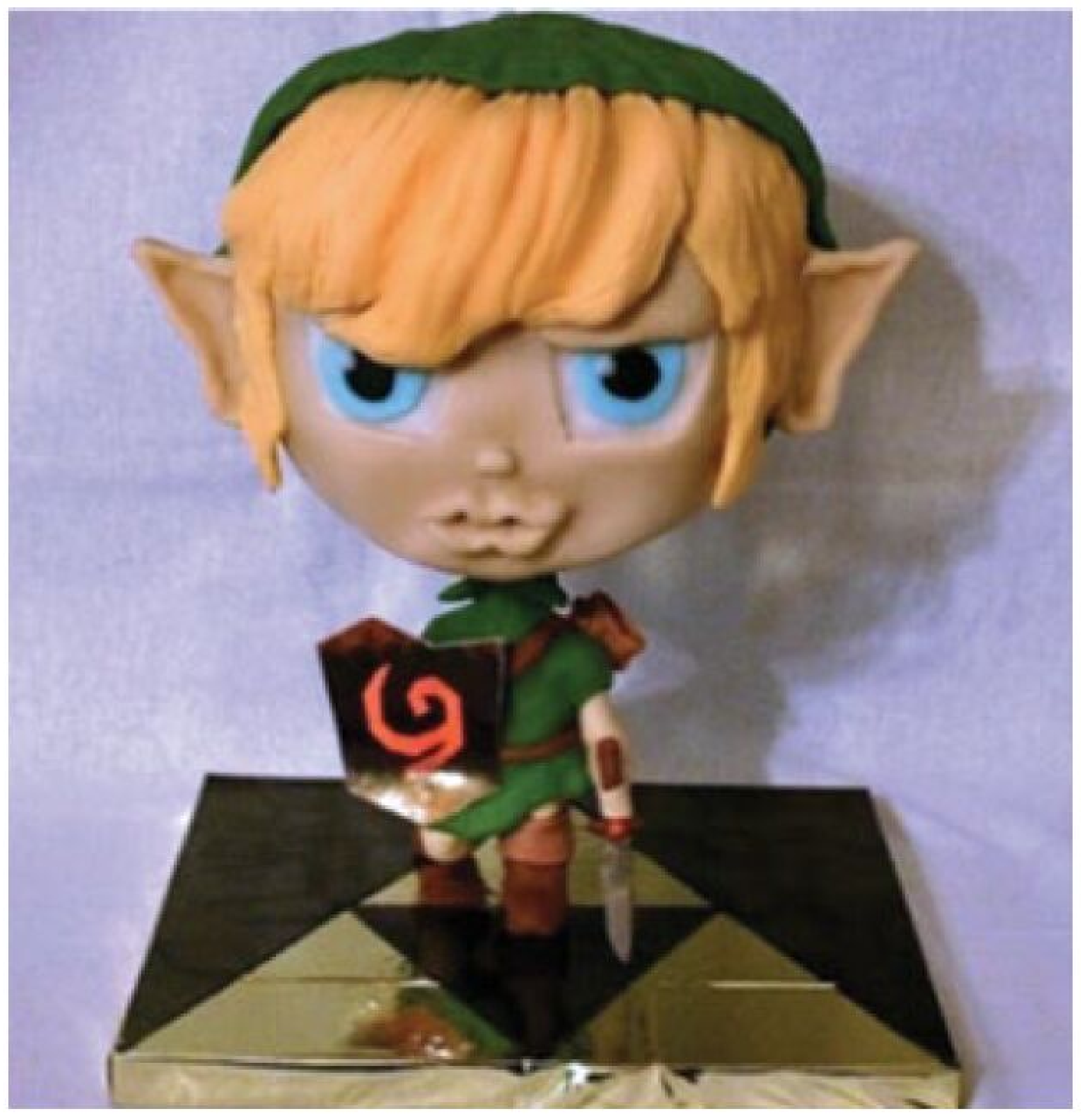
Readers' Gallery

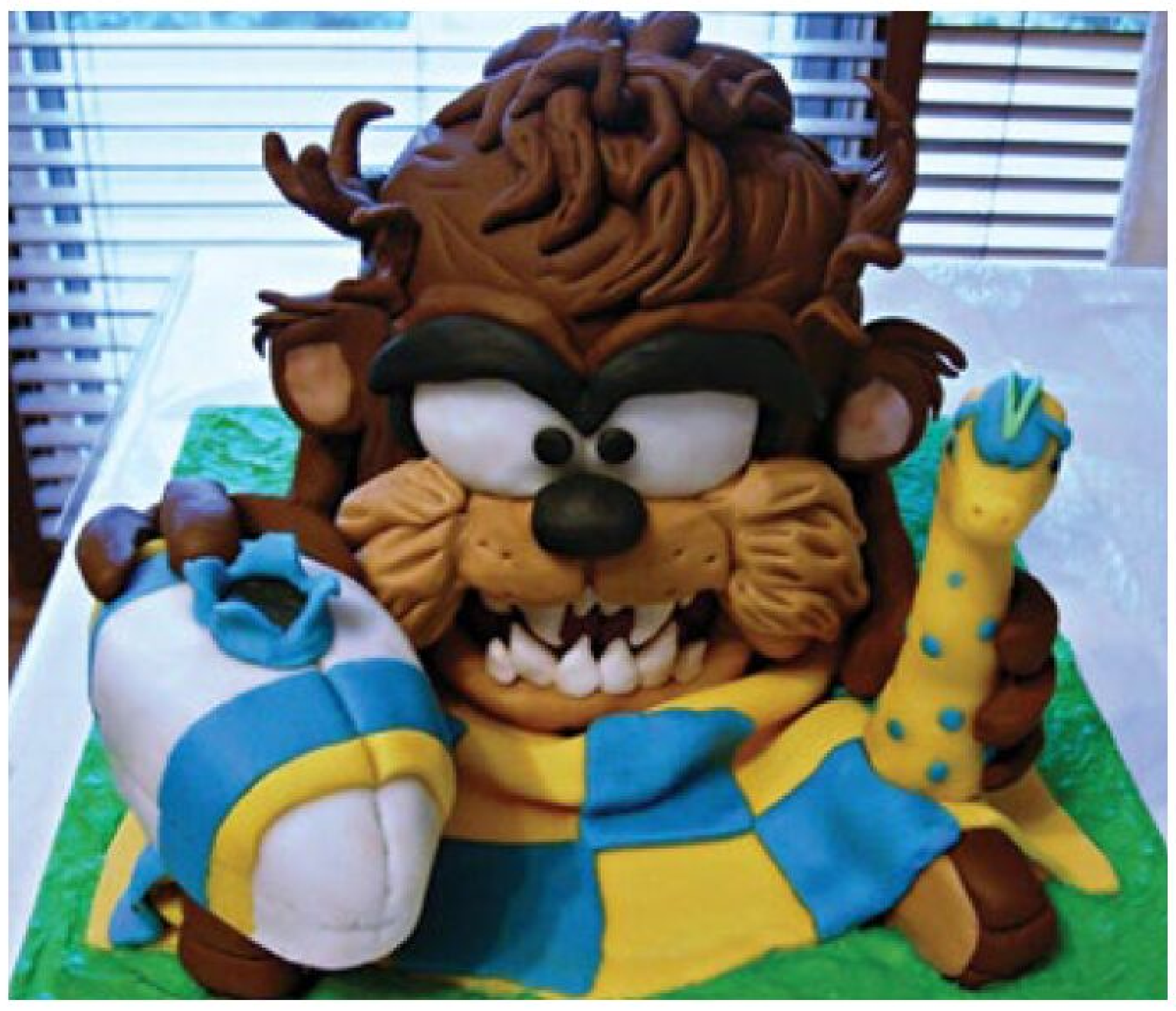
Not everyone has to be an expert to enjoy cupcakes.
We have gathered some wonderful ideas from our readers.
Take a look at their stories and photos.

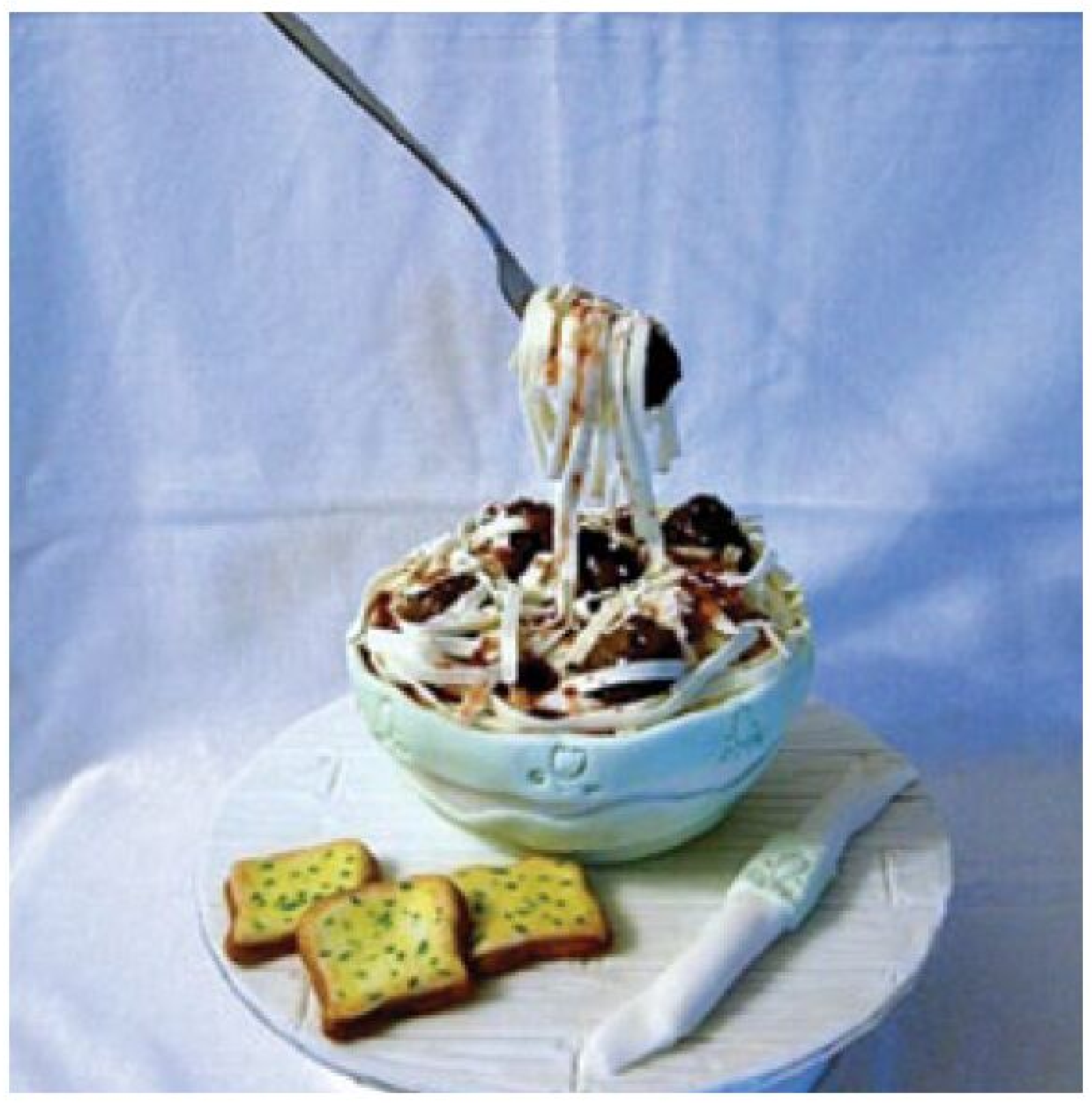


I made this cake for my daughter's dancing concert. These are the costumes they wore so i replicated the costumes the girls wore

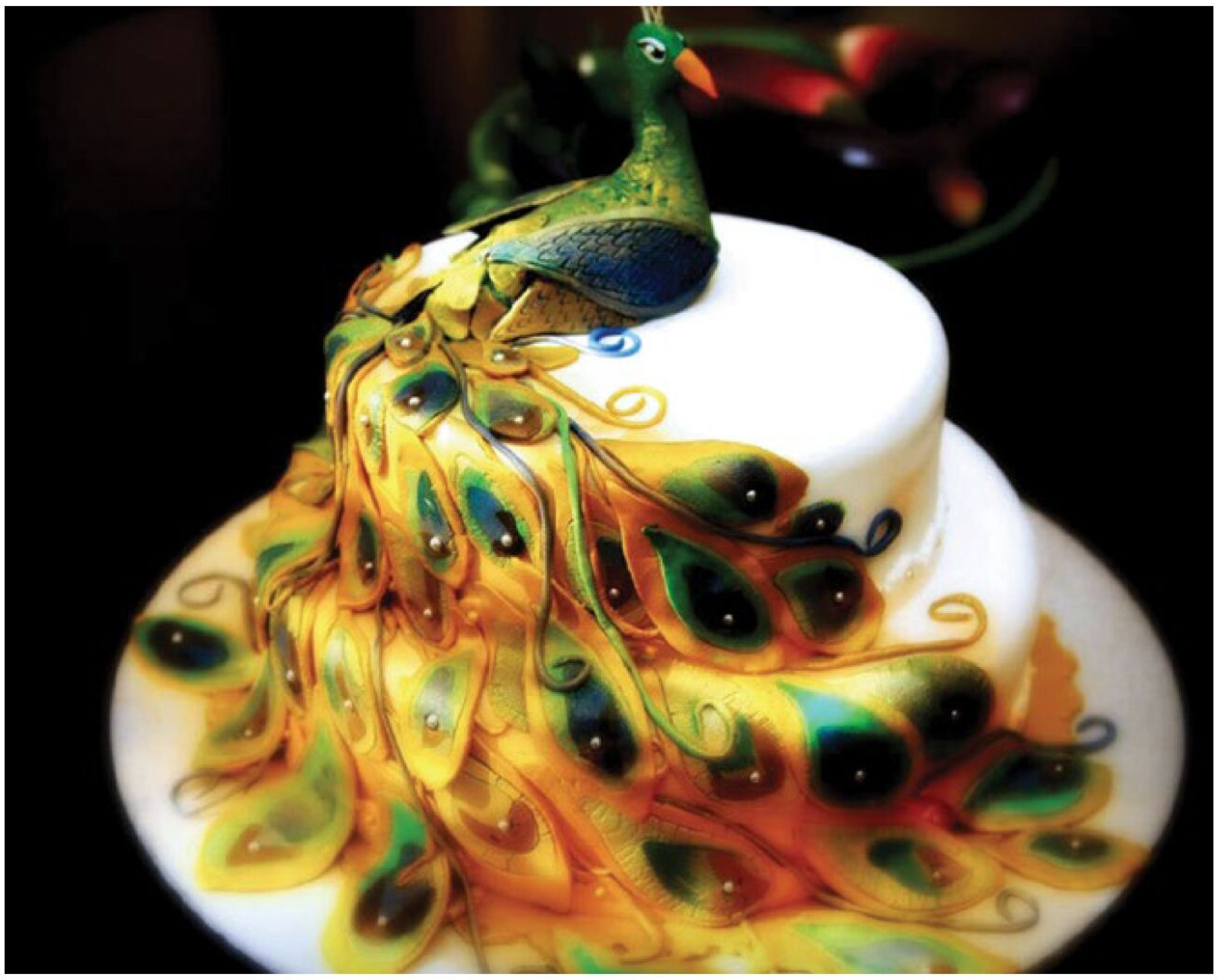






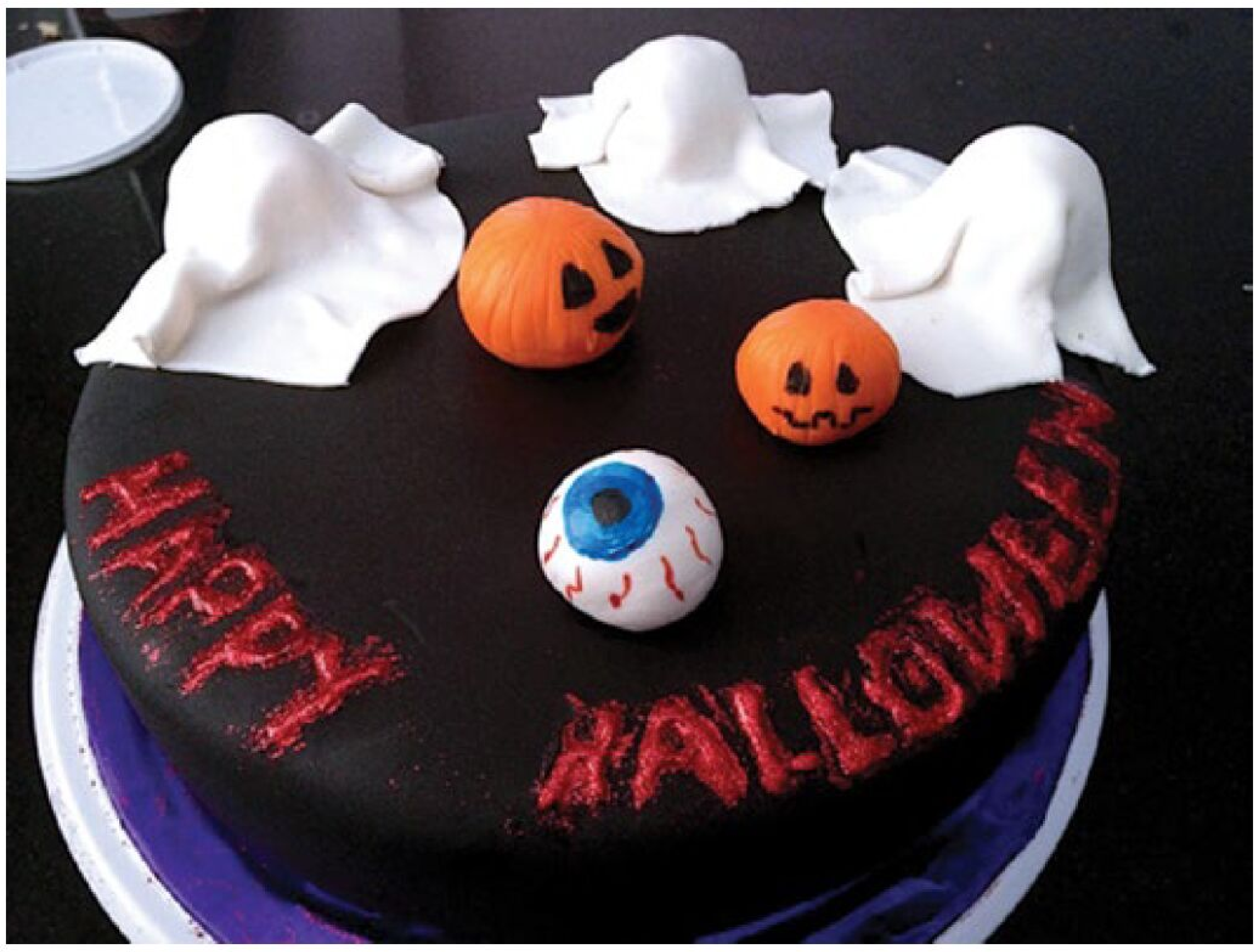


Hi everyone,
My name is Julie and I'm from Tanilba Bay in N.S.W. I love your magazine and especially enjoy looking at all the cakes your talented readers send in.
I am a self taught hobby caker who loves to create for my family and my children make sure they challenge me all the time.
Here are a couple of my cakes that I have done for them. I especially love the challenge of trying to figure out how to construct the support system of various cakes.
My 1st cake was for my husband who loves the Tassie Devil and is an avid Eels supporter. 2nd is a gravity defying Spaghetti & Meatball cake. 3rd is Young Link for my eldest son who is a Legend of Zelda fanatic. 4th cake is based on an ornament my eldest daughter fell in love with 21 years ago when she was only 8.
Thank you so much for giving me the opportunity of being in your wonderful magazine.
Warm regards, Julie Swadling.



Hi, Cake making is my hobby and this is the second cake I ever made and my favourite. It was for a friend's 50th surprise party. She was delighted as she is a great admirer of peacocks.

Thanks. Best
Sharmila NSW



My daughter was going to a halloween party so I decided to make a cake for the party.

We'd like to see your favourite cupcakes too.
Please email us on aci@wpco.com.au

The jpeg will need to be at least 400KB, and ideally you might like to tell us in a couple of sentences about who the cupcakes were for, and why you selected the design you did. We look forward to seeing your work.

WANTED

Do you have creative talent?

Do you have awesome cake ideas?

Do you want your favourite recipes published?

SEND US YOUR IDEAS TODAY!

- Cakes
- Biscuits
- Figurines
- Recipes
- Cupcakes

For more informaion send your photos and details to aci@wpco.com.au

Australian
Cupcakes
& INSPIRATIONS

Rainbow m&m Cupcakes

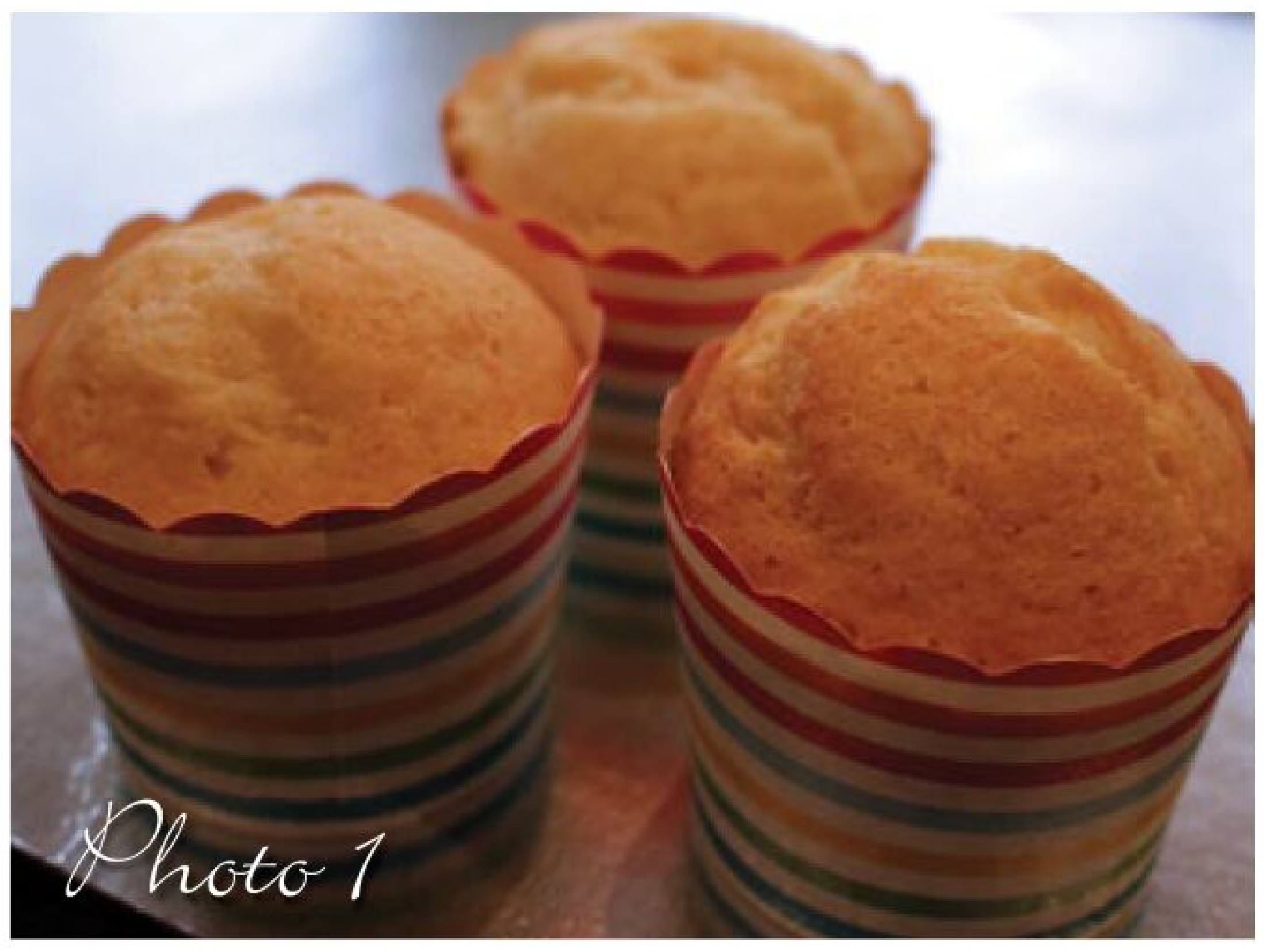
INGREDIENTS

- CUPCAKES
  Use coloured candy to create these eye catching rainbow cupcakes that are sure to grab everyone's attention.
- Cake mix of your choice
- Buttercream icing
- Mini M&M's
- Fondant in pink, orange, yellow, green, blue and purple.

EQUIPMENT

- Small spatula
- 4inch lollipop sticks
- Cake Smoother
- Pastry Brush

Use coloured candy to create these eye catching rainbow cupcakes that are sure to grab everyone's attention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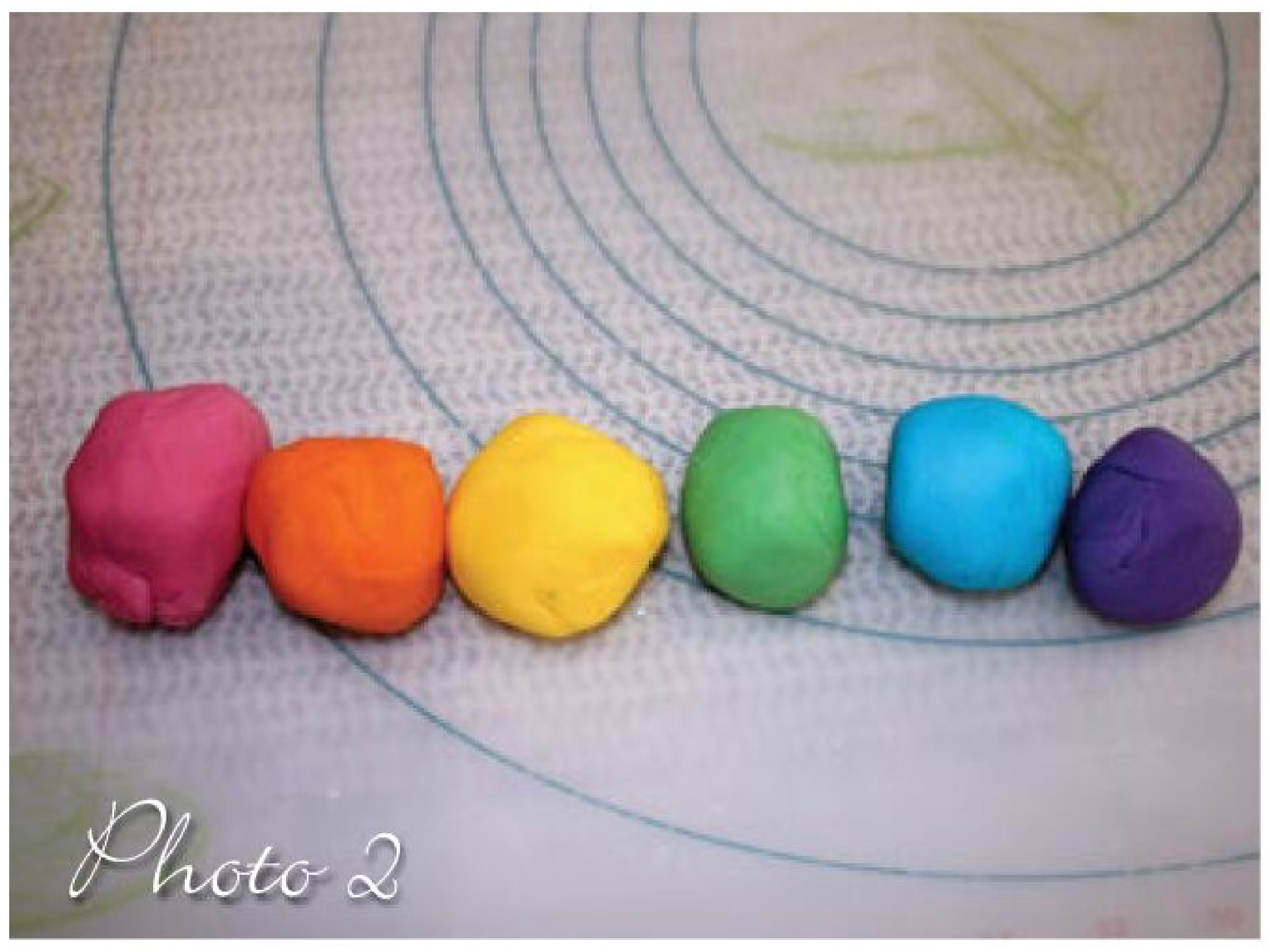
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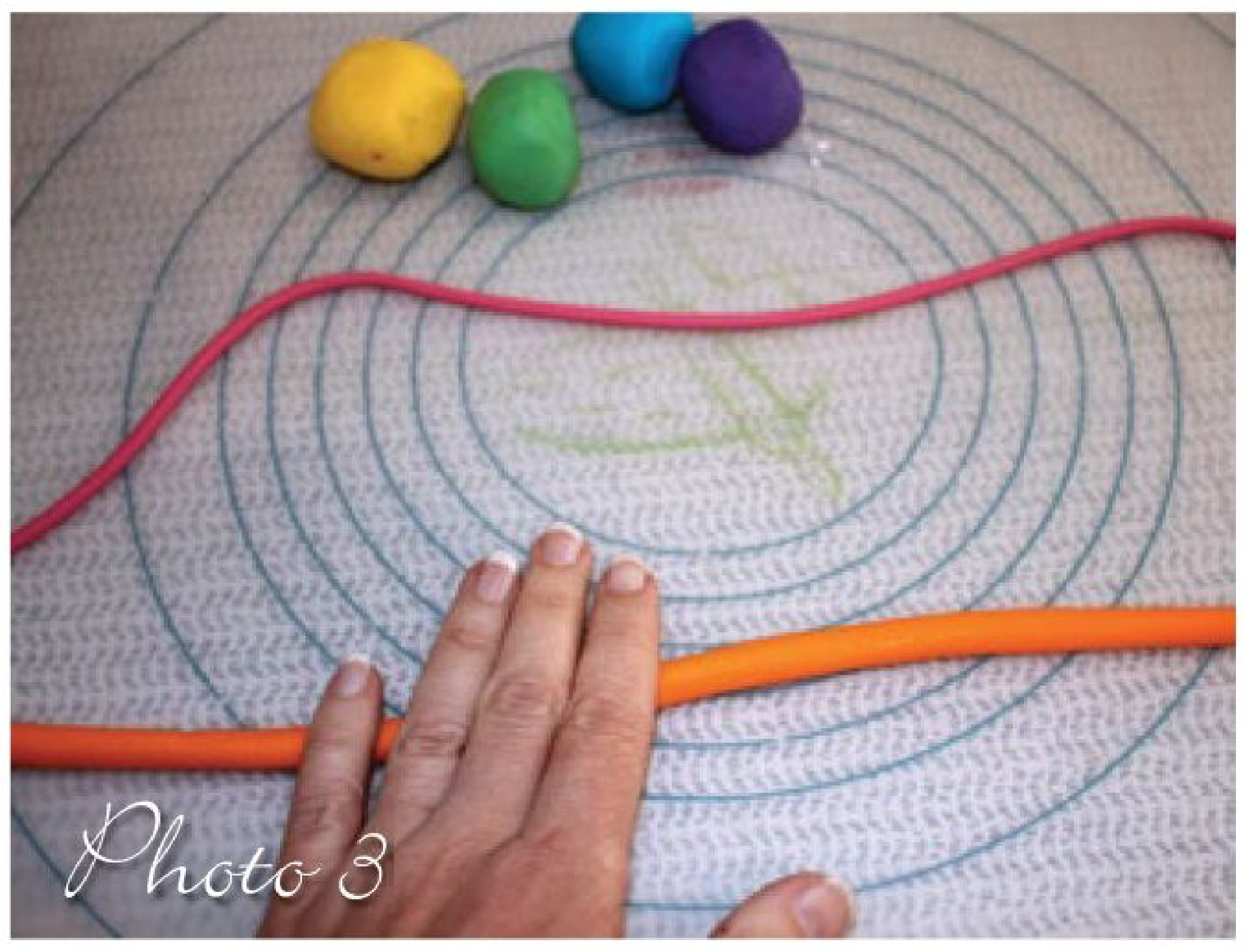
BAKE THE CUPCAKES

Bake cupcakes and allow to cool completely. These cupcakes work best when the cupcakes have a dome. You can generally achieve this by increasing the cooking temp for the first ten minutes of bake time (or until a dome has formed) and then reducing it to normal for the last part of baking. (Photo 1)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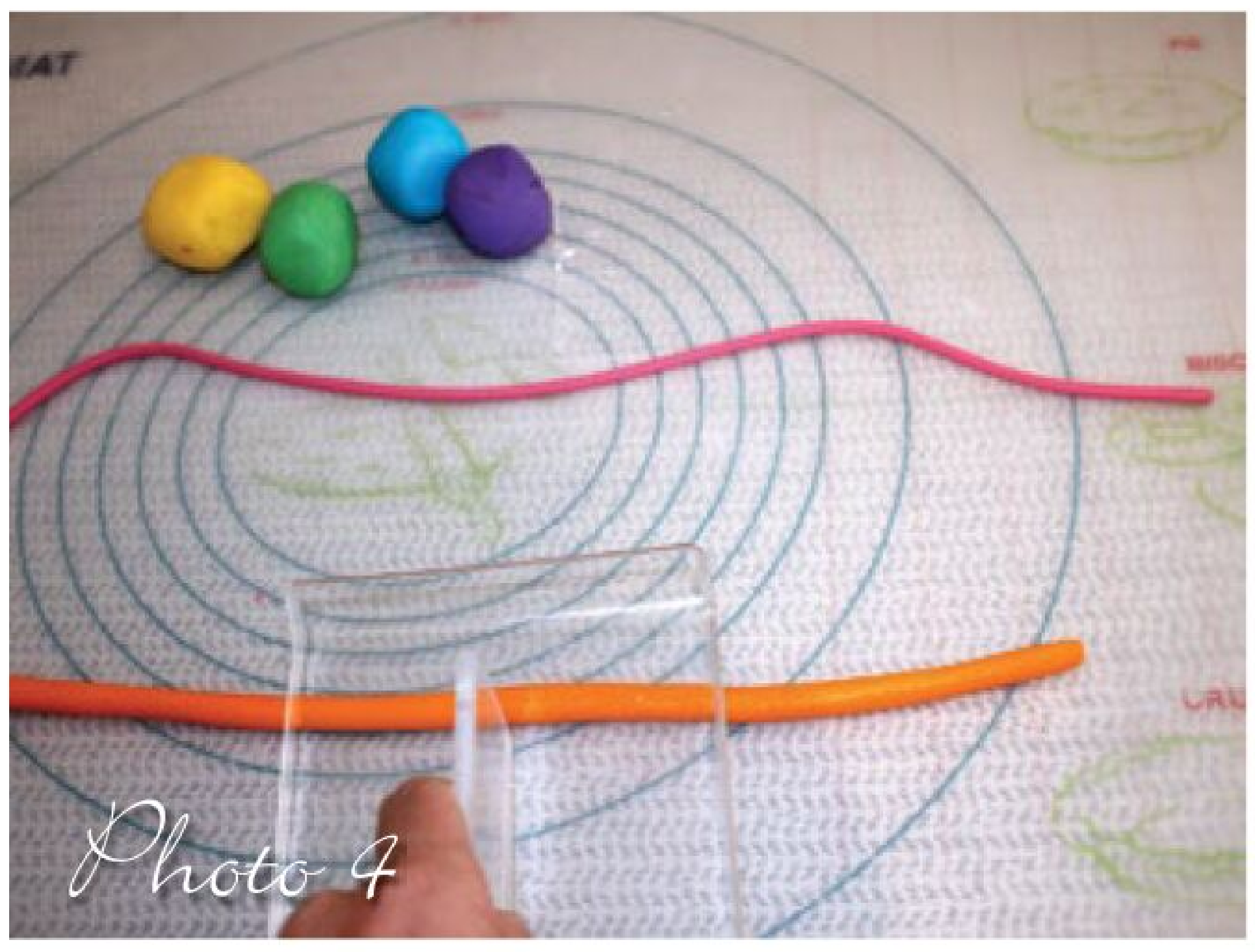
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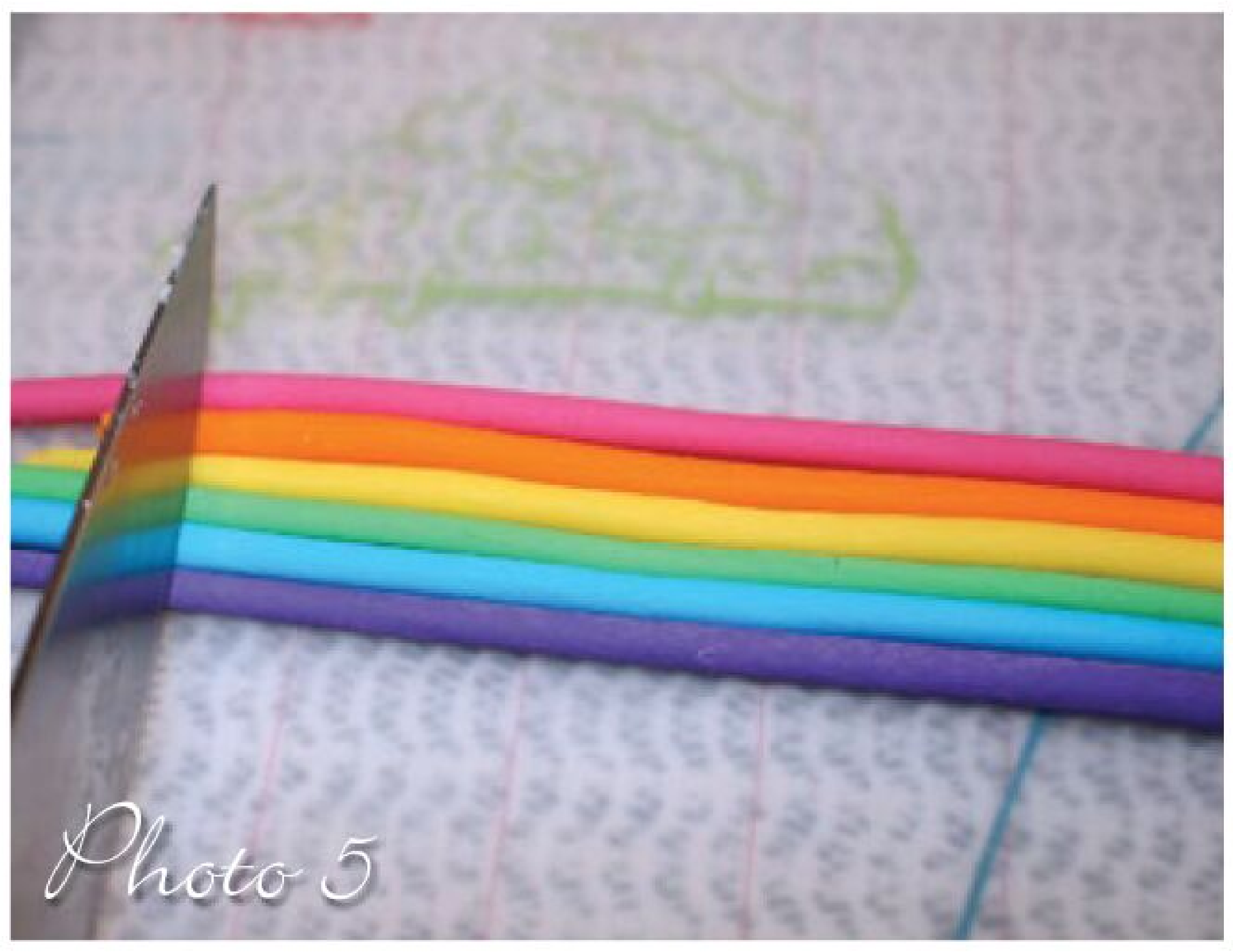
Easy

Rainbow m&m Cupcakes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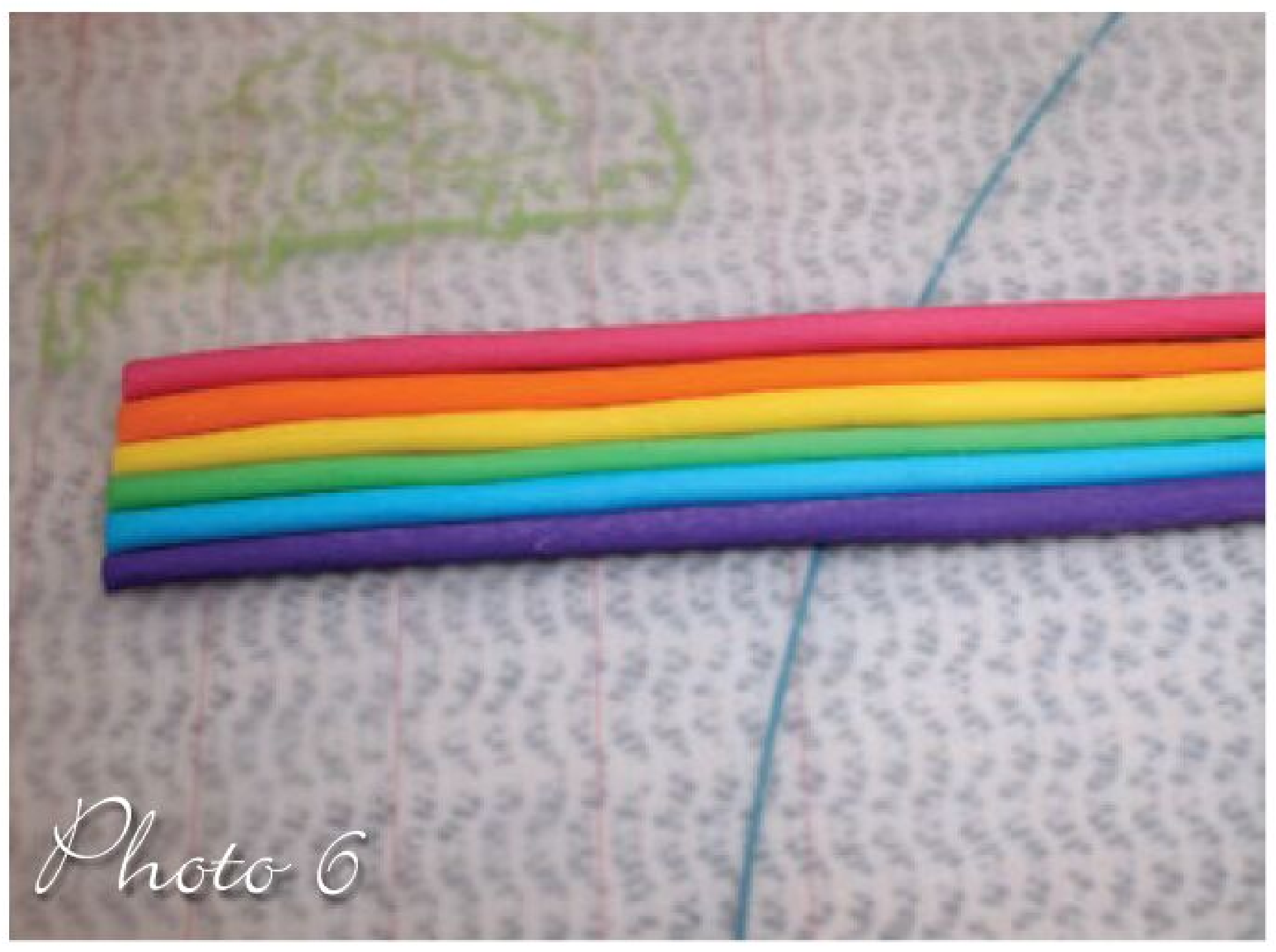


Photo 6

MAKE THE LOLLIPOPS

Colourful lollipops that are small enough to go in cupcakes can be hard to find so making them means you can have exactly the size and colours you need.

STEP 1

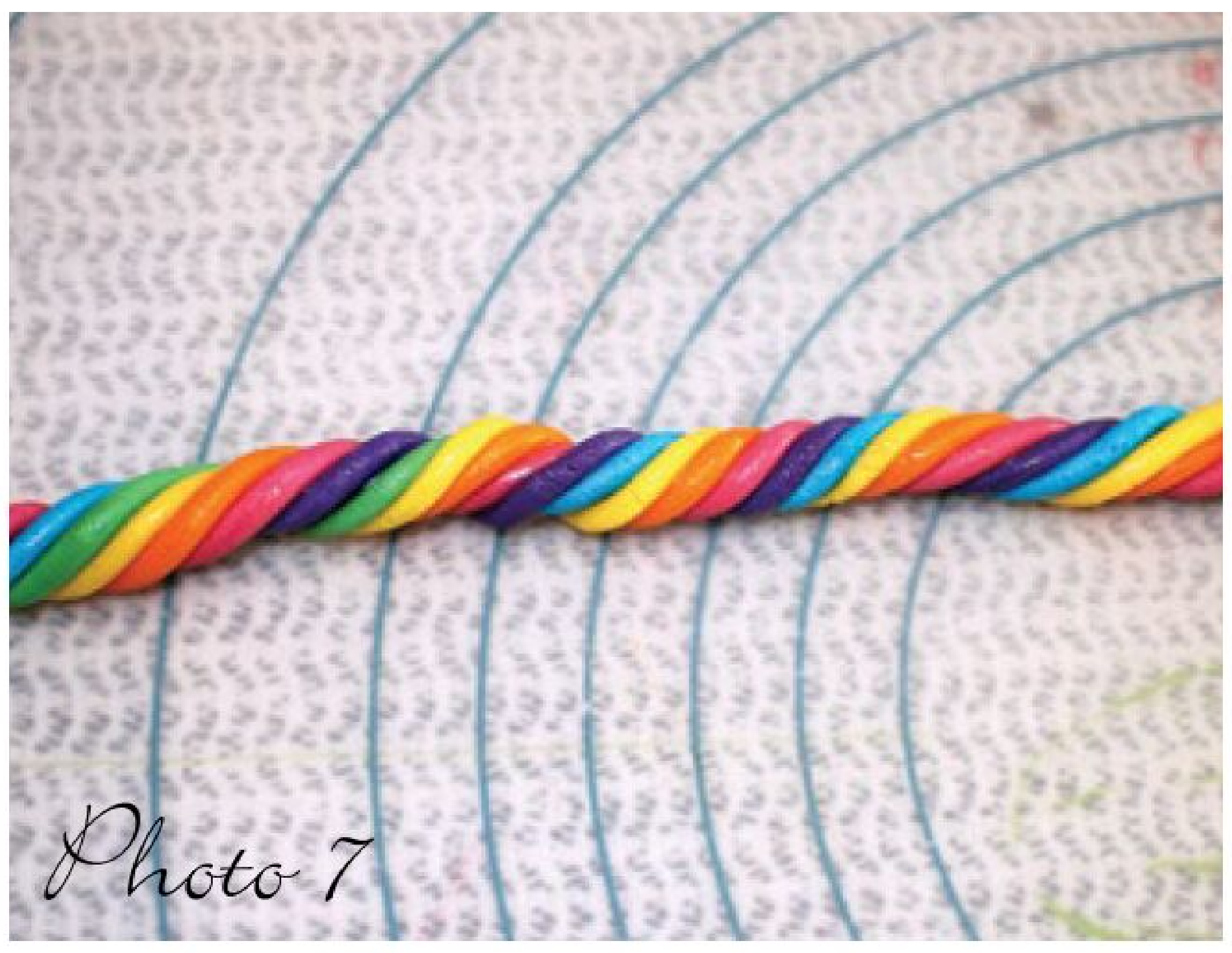
Colour the fondant and roll into smooth balls of each colour. (Photo 2)

STEP 2

Roll a sausage from each colour. Start by using your fingers. (Photo 3)

STEP 3

As the piece of fondant gets thinner, use a cake smoother to continue rolling it out. You can make it smoother without any bumps from your fingers this way. (Photo 4) You want each piece to be about the thickness of a shoe lace.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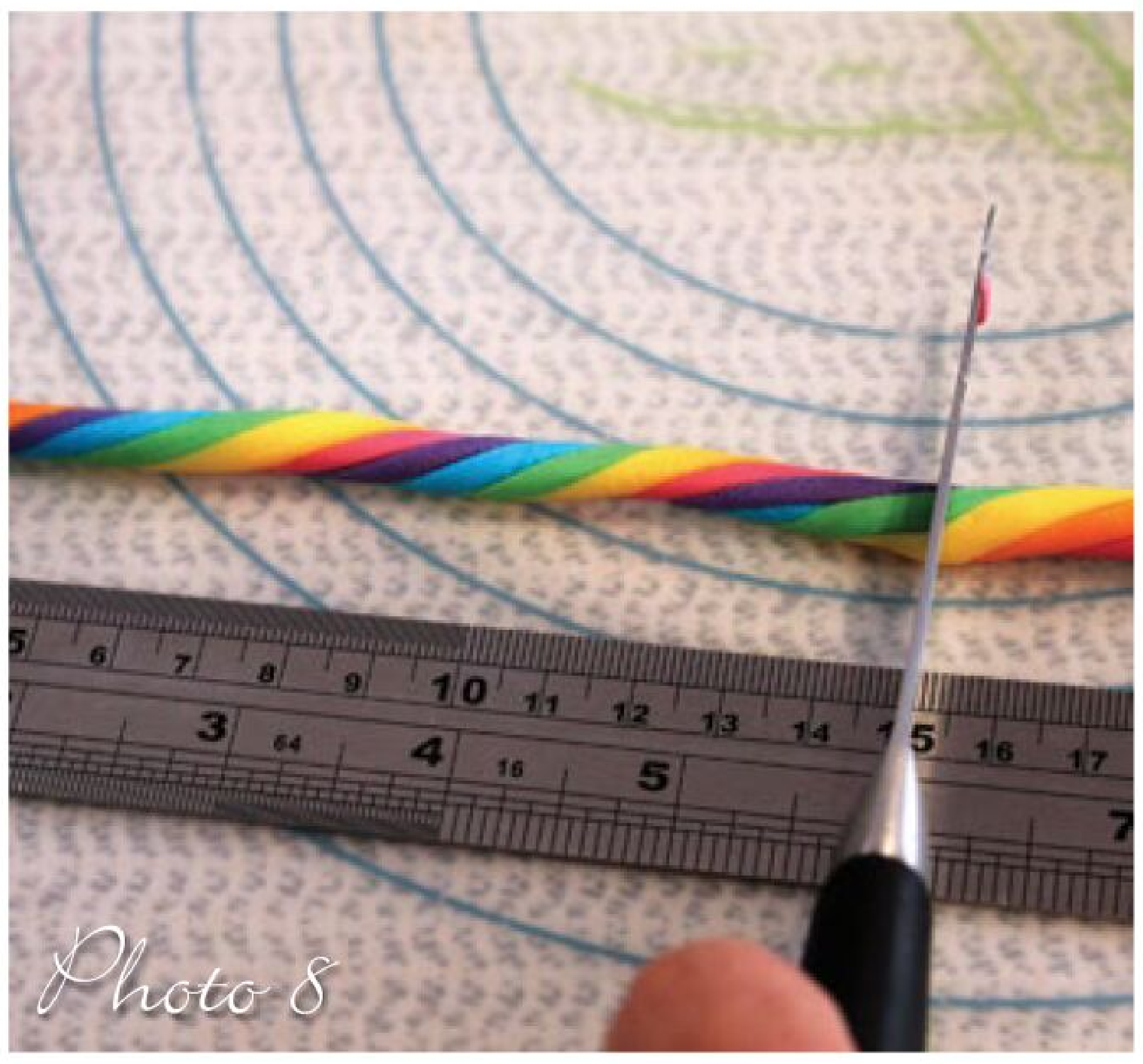
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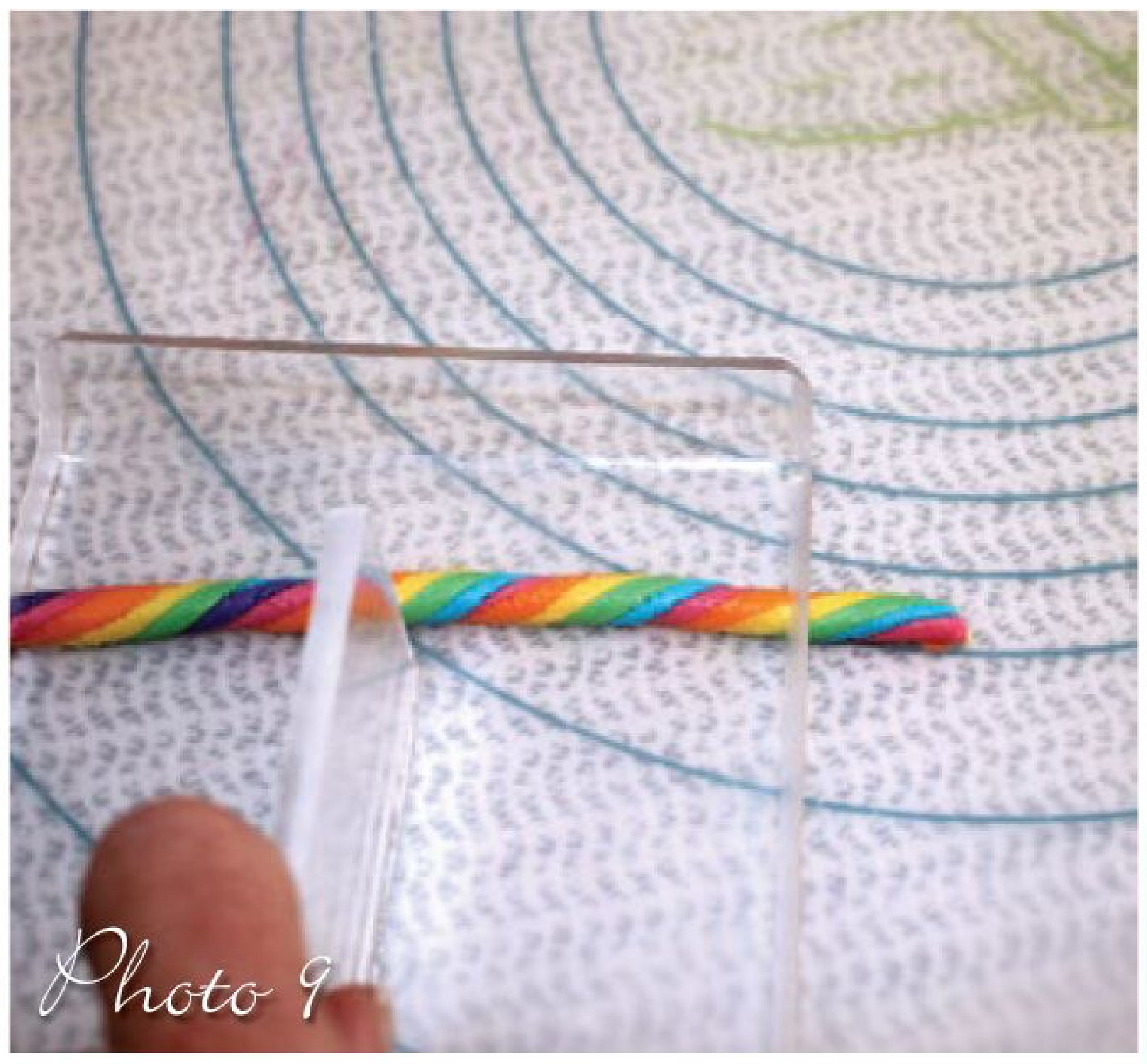


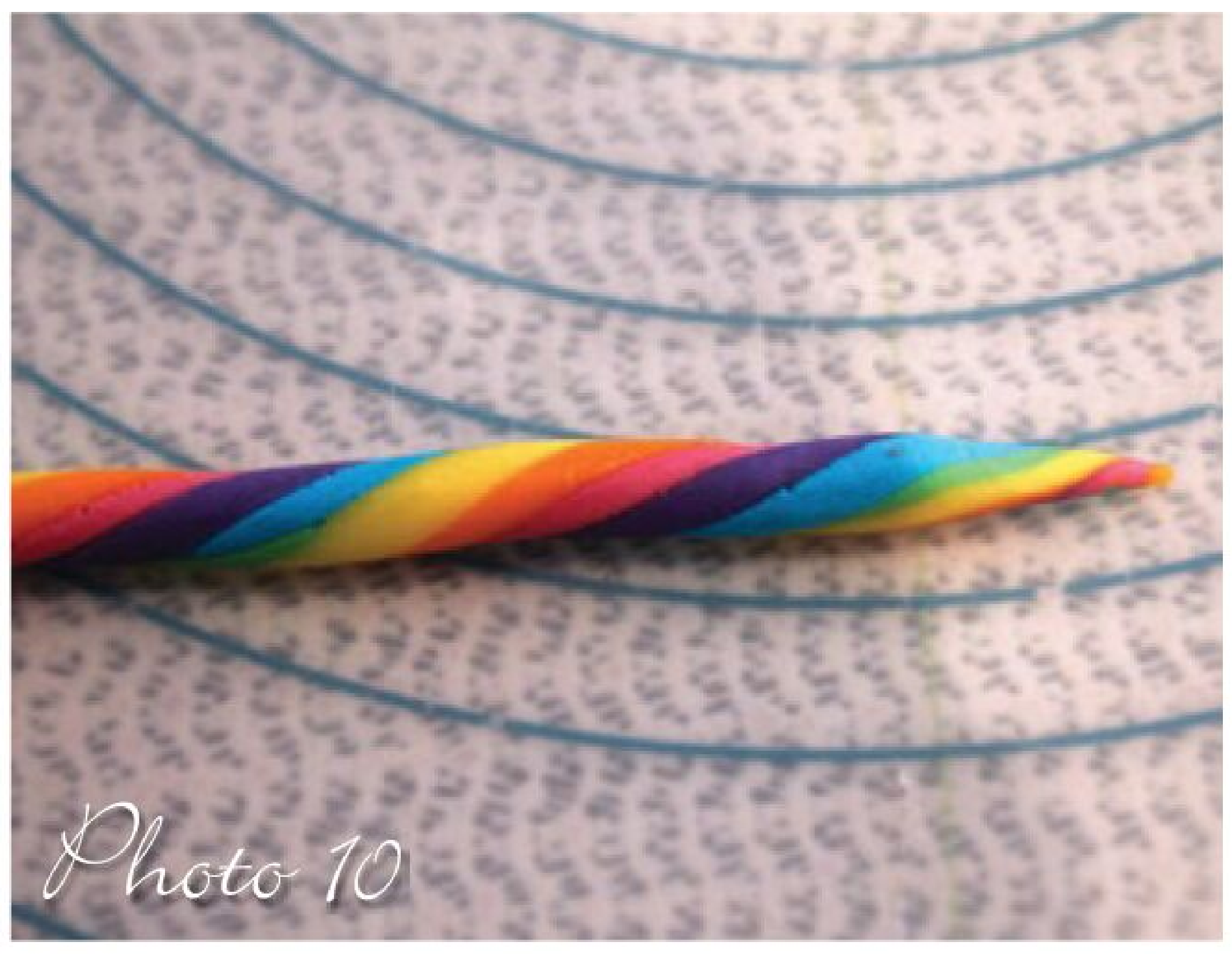
Photo 9

STEP 4
Brush each piece with a small amount of water and line them up so they are all touching.

STEP 5
Use a knife to cut each end so they are tidy and level. (Photo 5 & 6)

STEP 6
Carefully pick up one end and twist all six strands together. Take care with this step as you may find some strands break if you twist too hard or tight. (Photo 7)

STEP 7
Cut a piece approximately 15 cm long (Photo 8) and now twist the piece tighter by rolling with a cake smoother. It works well if you have a clear cake smoother as you can see what is happening underneath as you are rolling. (Photo 9)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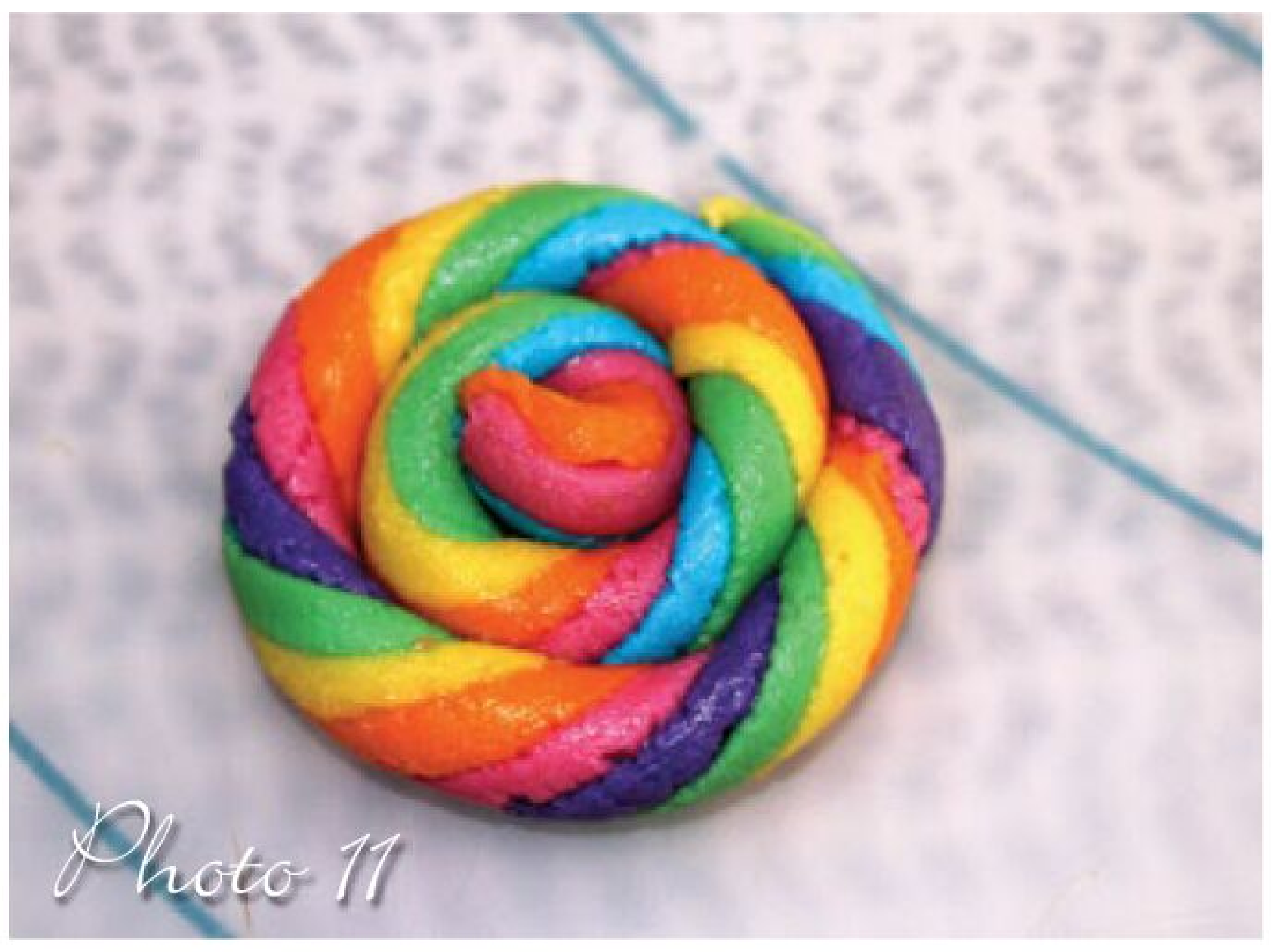
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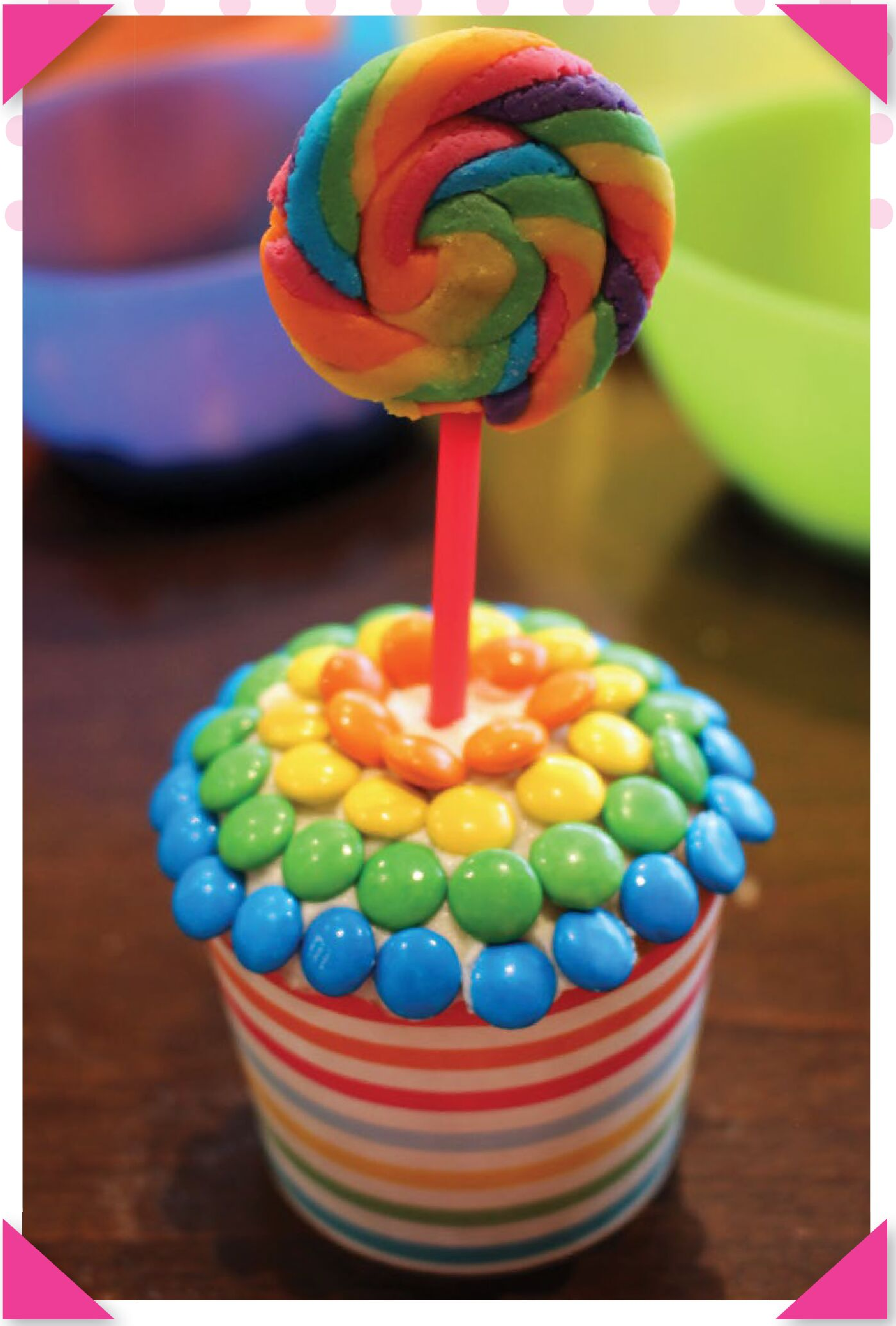


STEP 8

Once you are happy with the pattern on this piece, taper one end slightly. (Photo 10)

STEP 9

Coil up this rainbow “rope” to create a lollipop.(Photo 11) Flatten it slightly with the cake smoother. (Photo 12)

STEP 10

Carefully push a lollipop stick into the fondant lollipop, making sure it goes about two thirds in.
Leave to dry. (Photo 13)

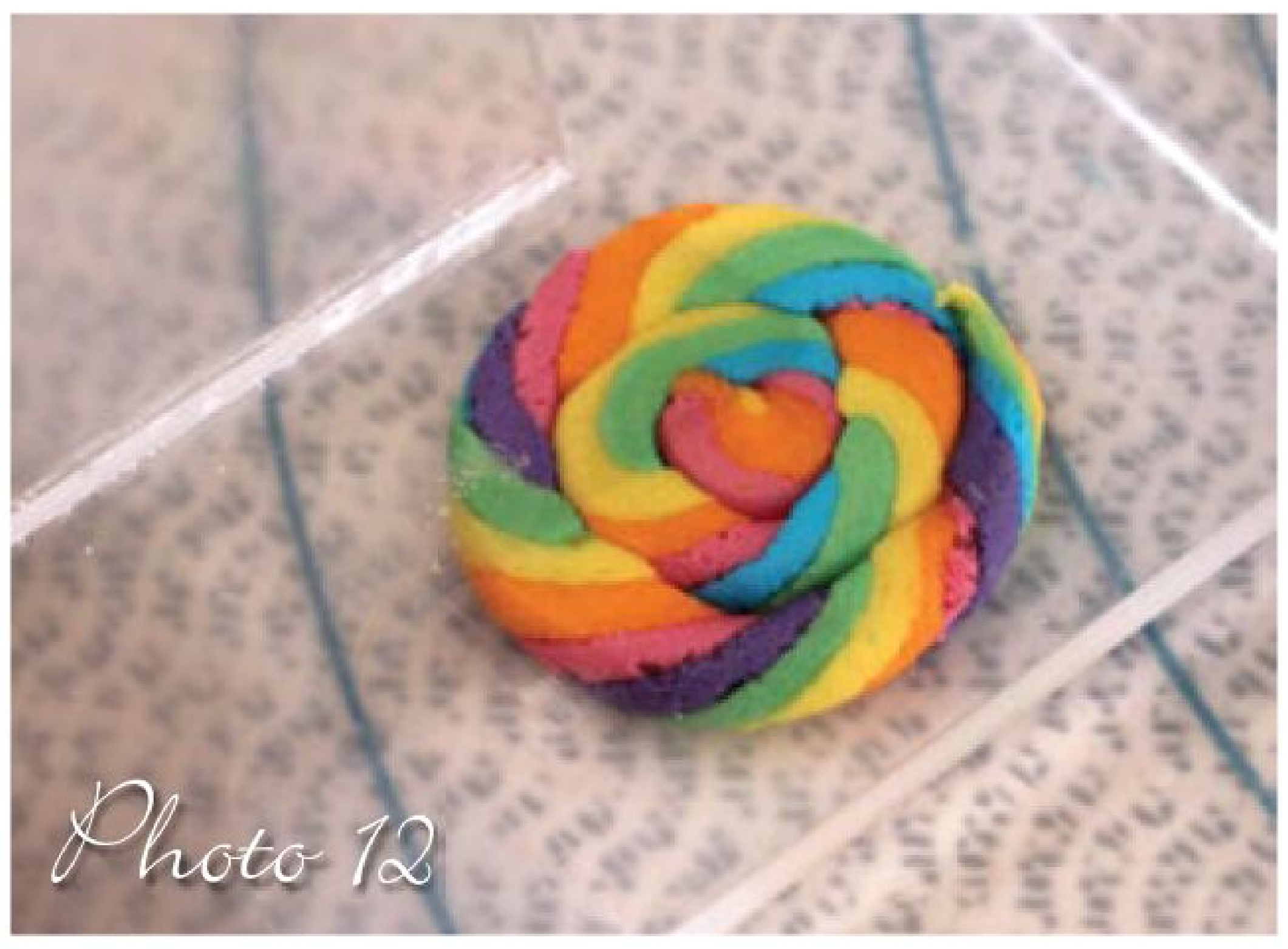
DECORATE THE CUPCAKES

STEP 1

Use the spatula to spread buttercream on the top of each cupcake. It needs to be reasonably thick for the lollies to stick to. (Photo 14)

STEP 2

Sort the mini m&m’s into



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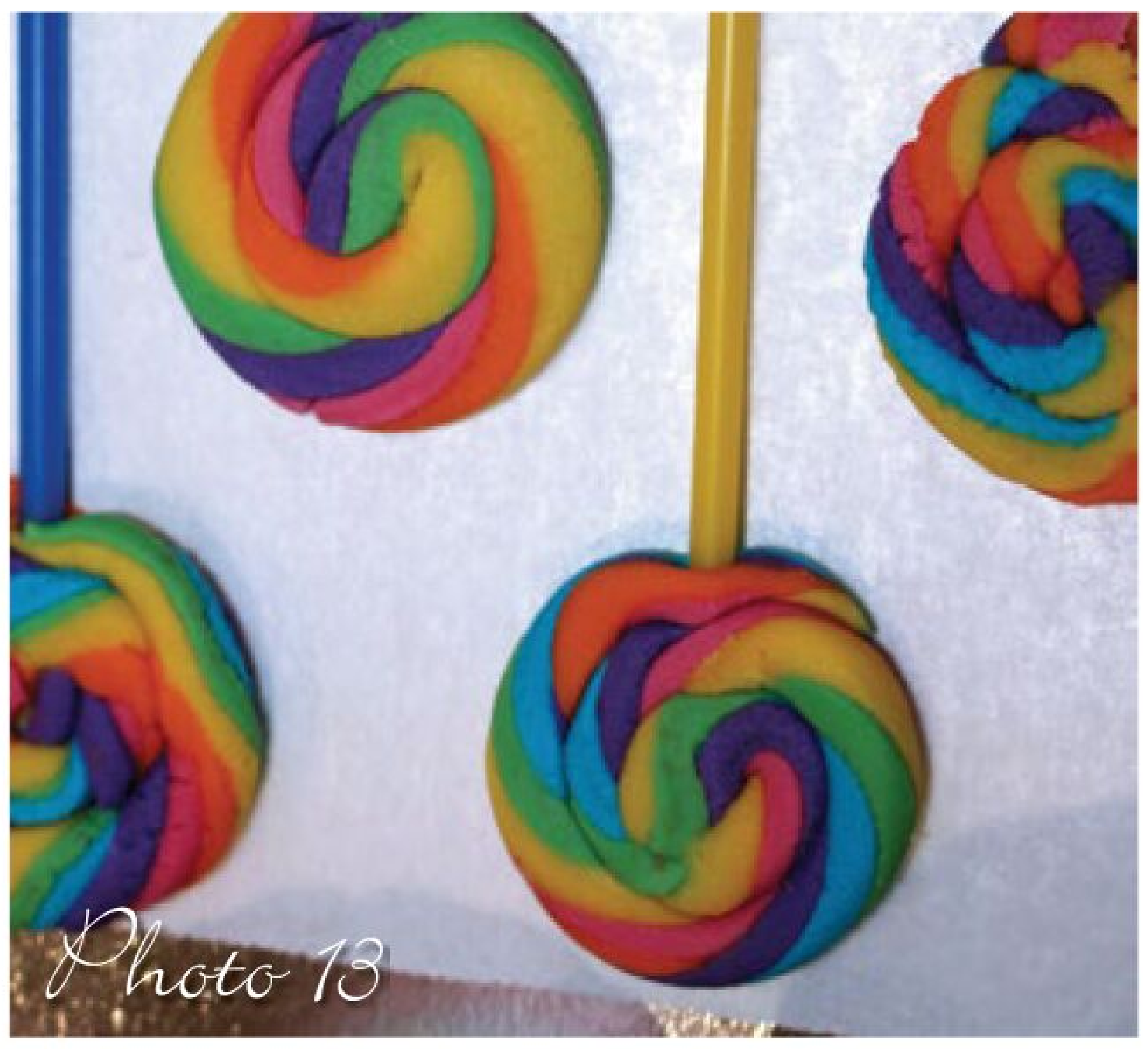

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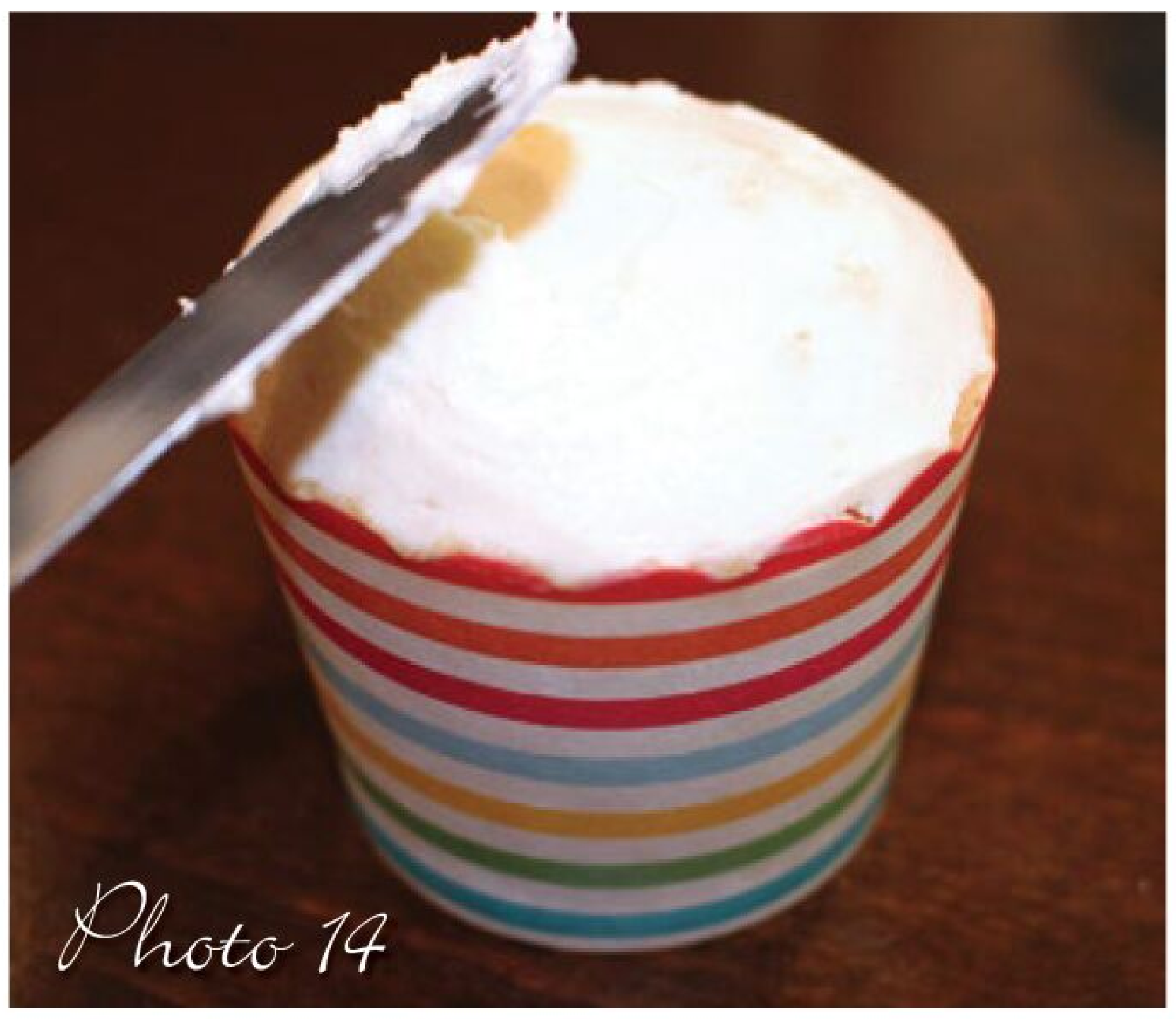


Photo 14

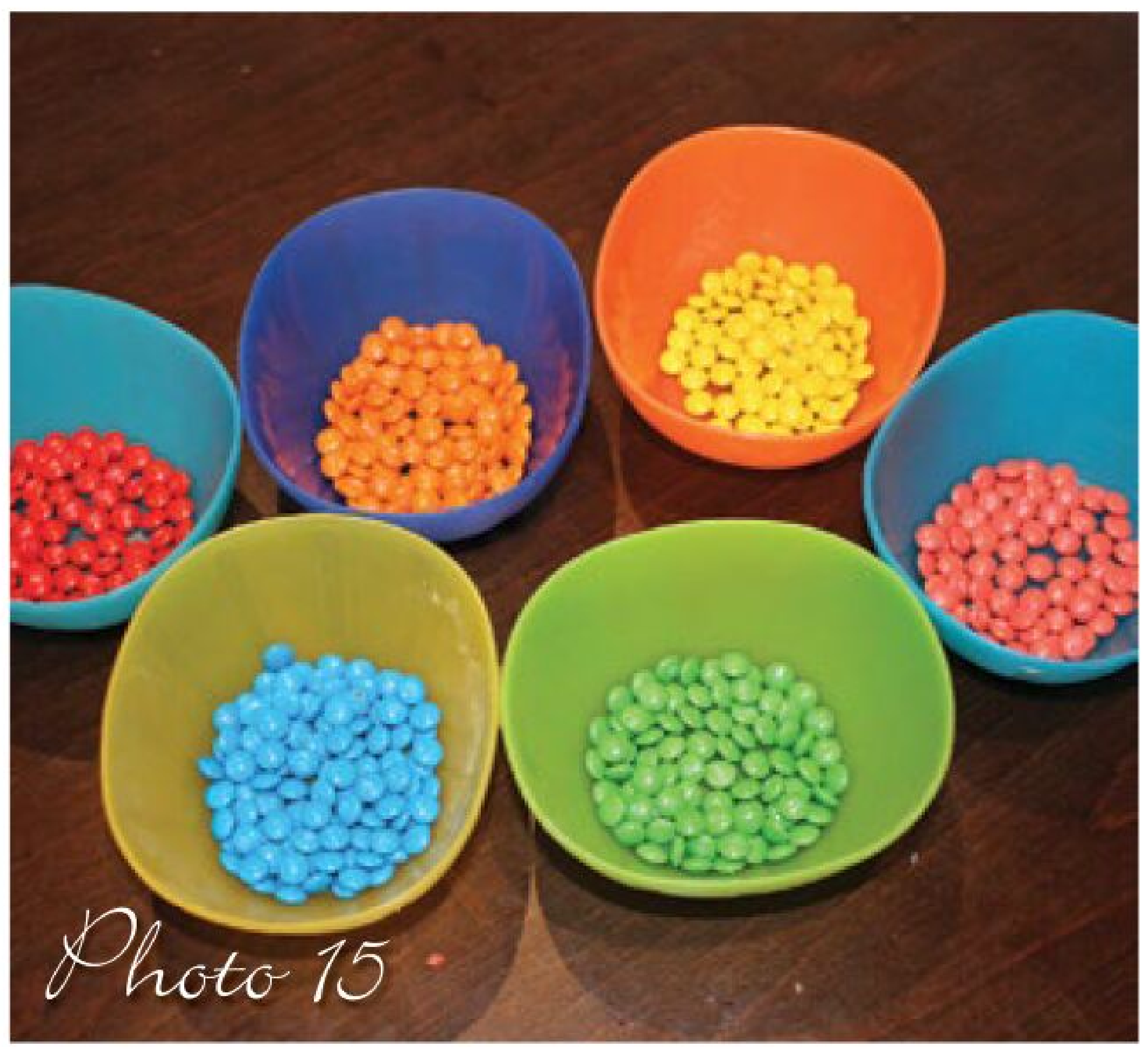


Photo 15

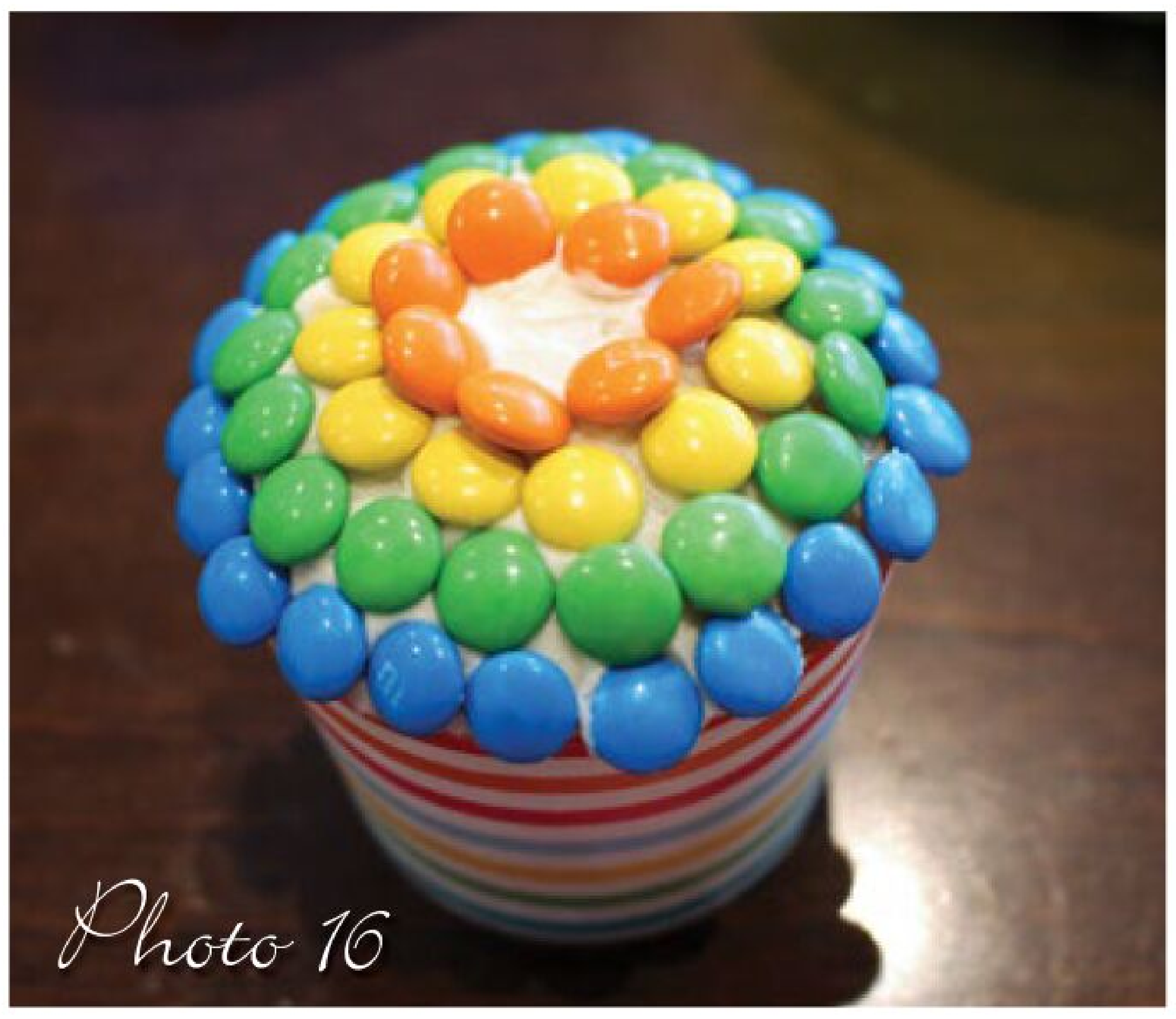


Photo 16

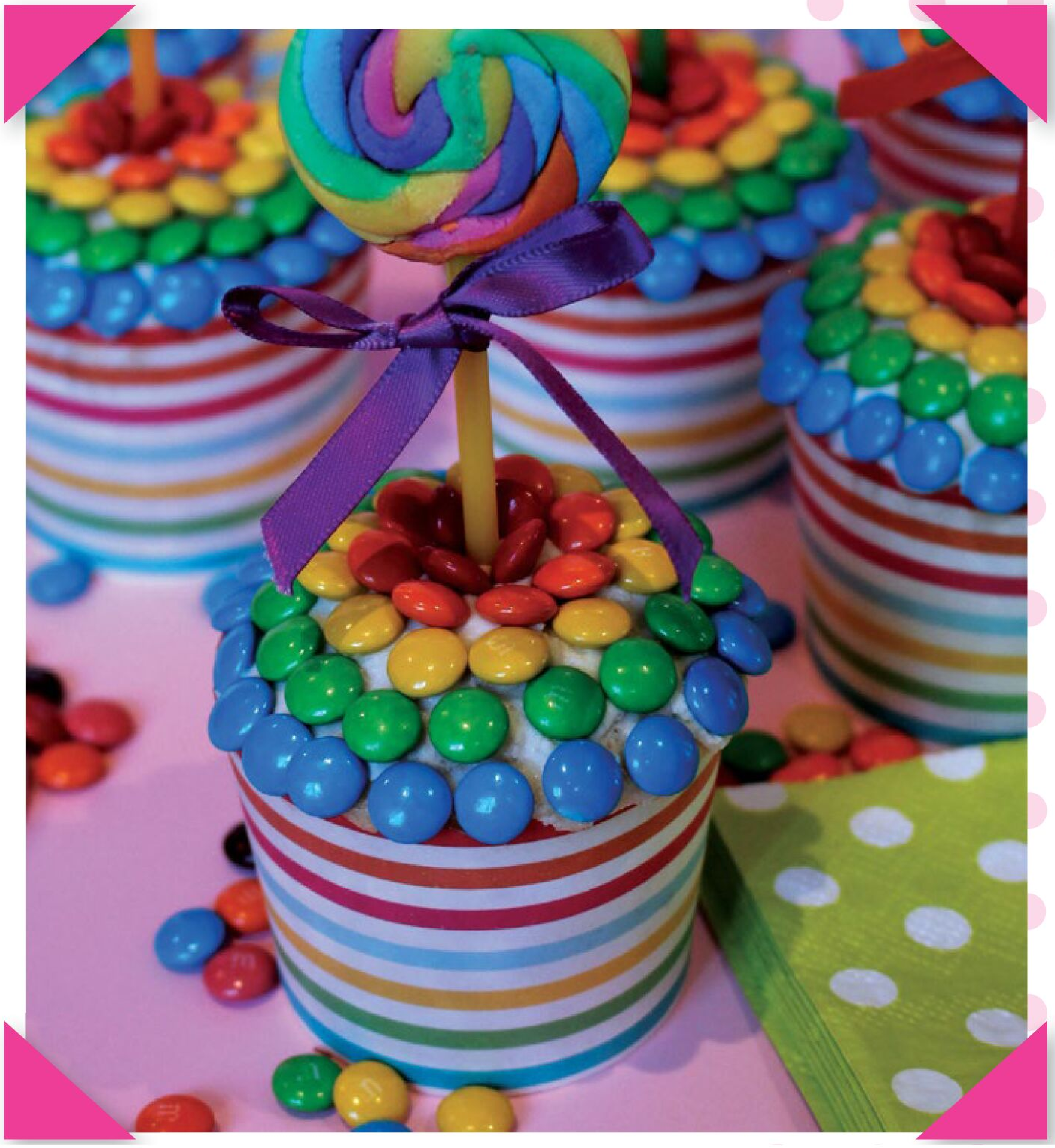
individual colours as this makes it much easier when sticking them onto the cake. (Photo 15)

STEP 3
Begin on the outer edge with the blue m&m's. Simply push them into the buttercream until they hold in place.

STEP 4
Continue to stick on m&m's in reverse rainbow order. Blue first, then green, yellow and orange. (Photo 16)

STEP 5
Once you have done the orange ones, push a lollipop into the cake. Now add the red ones around the stick. (Photo 17)

Cakes by Cake-oh
www.cake-oh.com.au



Date & Caramel
With Toffee Macadamia Nuts
Cupcakes

Looking to add a sleek touch to your high tea or even an elegant party? With the striking toffee dipped macadamia nuts you will get everyone's attention.

INGREDIENTS
- 2 Cups pitted dates chopped
- 1 ¼ cups water
- 1 ½ teaspoons baking soda
- 125g unsalted butter, softened
- ¾ cup caster sugar
- 3 large eggs
- 1 teaspoon vanilla essence
- 2 cups self-raising flour
- 1 teaspoon ground ginger
- Cupcake pan (holds 12)

CARAMEL SAUCE INGREDIENTS
- 1 cup heavy cream
- ½ cup unsalted butter
- ½ cup firmly packed brown sugar
- 1 tablespoon golden syrup
- 2 Cups Icing Sugar

EQUIPMENT
- Cupcake and muffin corer
- Cup Cake wrappers (we have used Wedding Lace Ivory)
- Mini Cupcake stand

Photo 1

Photo 2

STEP 1
Pre heat oven to 180 degrees

STEP 2
In a small saucepan, cover the dates with water & bring to the boil slowly. Stir in the baking soda & set aside to cool. The mixture will foam up quickly so be careful so as not to allow to overflow.

STEP 3
In a bowl with an electric mixer, beat the butter & sugar until light & fluffy. Add eggs one at a time, beating well after each addition, then add vanilla. Sift flour with ground ginger & fold into fluffy mixture. In a food processor, puree the date mixture when cooled & then fold into batter.

Photo 3

Photo 4

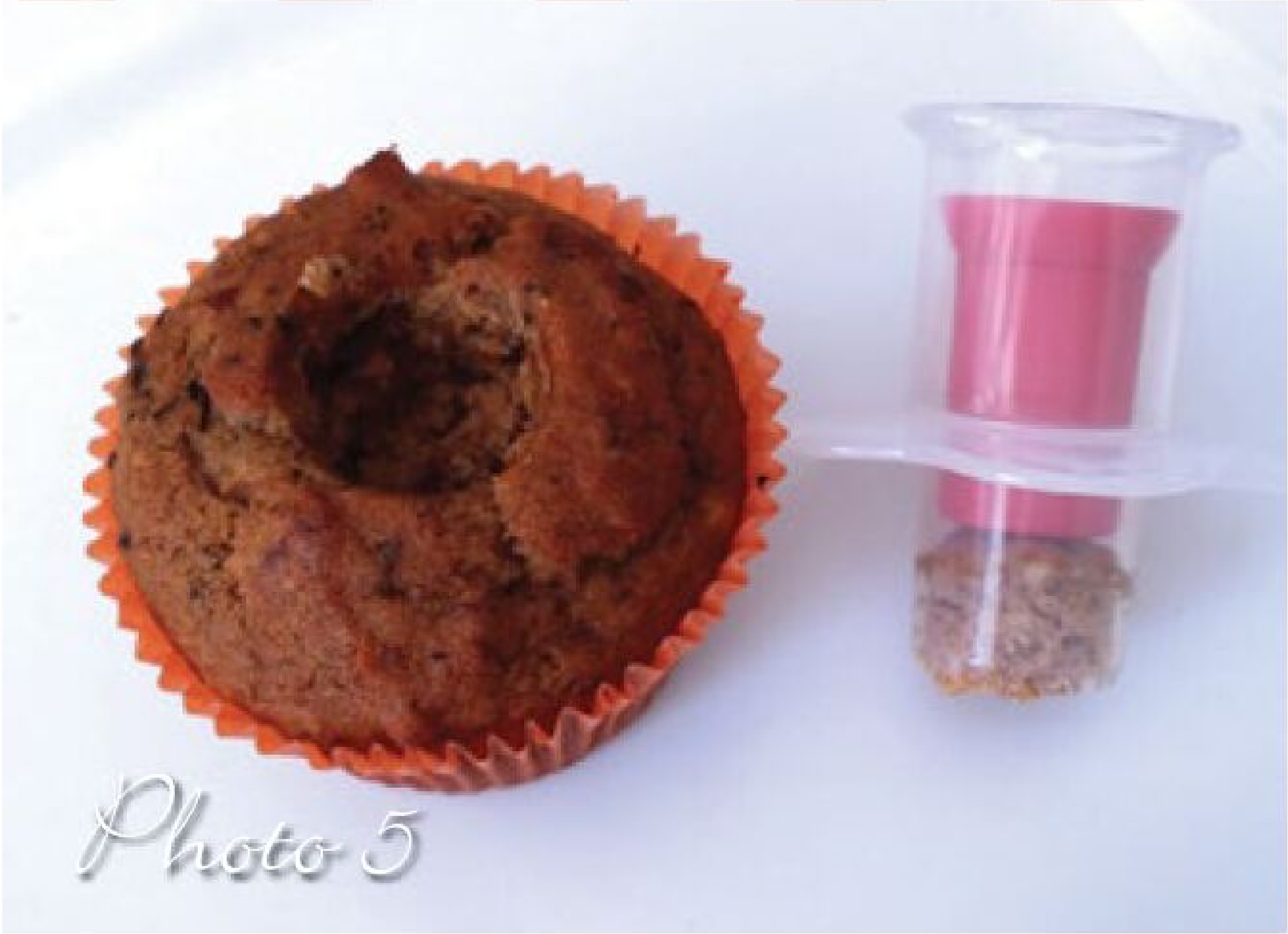
THE CAKE DECORATIONS INGREDIENTS

- 24 Macadamia nuts
- ¾ Cups Water
- 3 Cups Sugar

EQUIPMENT

- 24 Wooden skewers
- Chopping board
- Pastry Brush
- Newspaper/Brown Paper

Tip: If you dont want to use macadamia nuts you can use any nut. For example hazelnuts or almonds.



STEP 4

Place your cupcake pans in a tray and fill each one equally with batter.
Bake for 15 – 20 minutes. Test with a skewer to check if they are cooked through then set aside to cool completely.

CARAMEL SAUCE

The caramel sauce will be divided into two. One half of the caramel sauce is going to be added to the center of the date cupcakes and the other half will be left to cool and then icing sugar will be added to make caramel icing for the top of the cupcakes.

STEP 1

To make the sauce, place cream, butter, brown sugar & syrup in a saucepan over medium heat. Stir constantly so the mixture won't burn. Allow it to come to a boil and let it simmer for a few minutes. Take off the heat & set aside to cool.

STEP 2

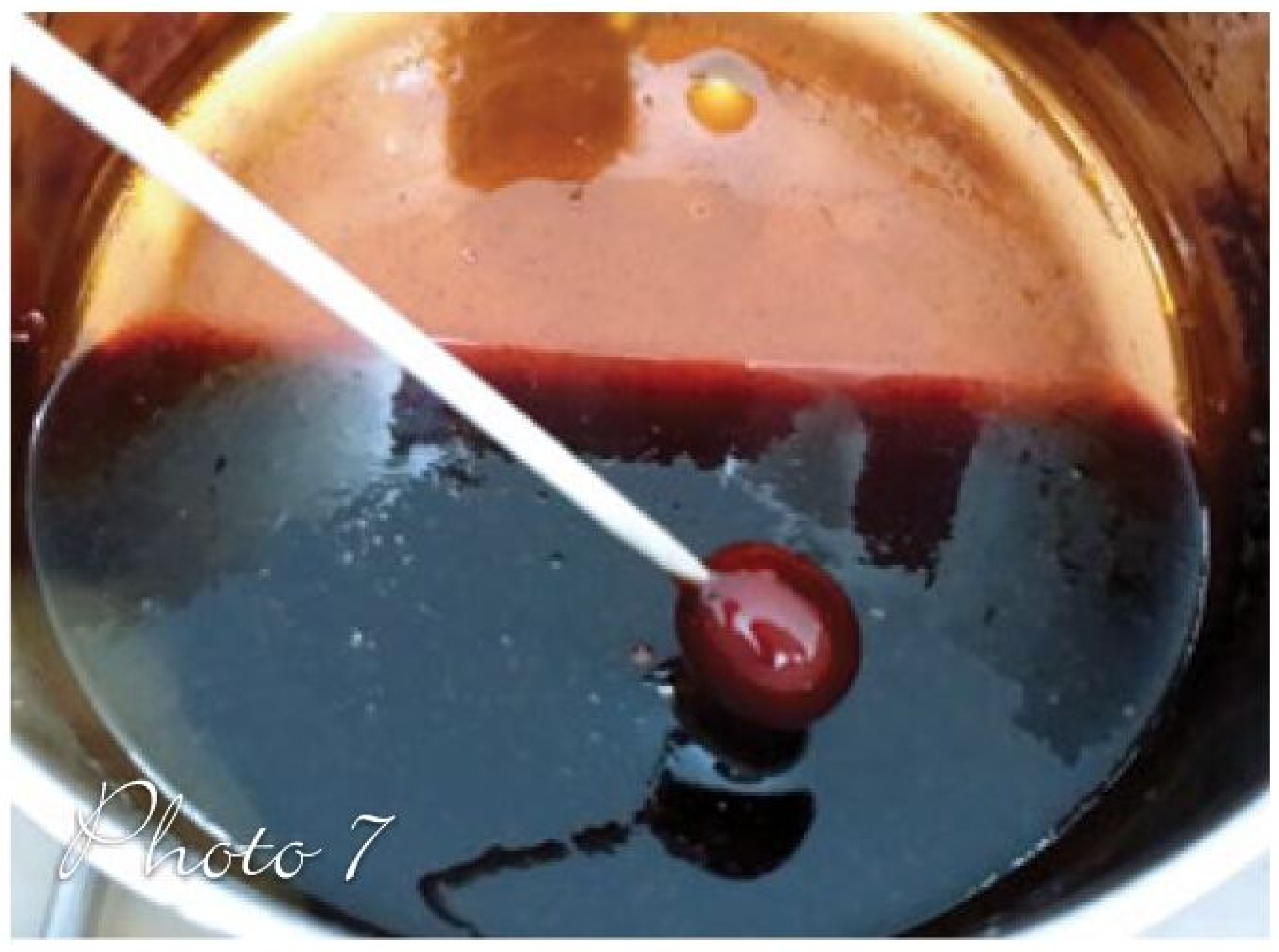
To make room for the caramel sauce in the center of the cupcake, take your cupcake corer and place in the middle of the cupcake. Press the corer into the cupcake and adding pressure twist the corer to the right. Once you have gone around in a circle take the cupcake corer out and disregarded the excess cake.
Use one half of the caramel sauce to fill the cupcakes using a small spoon.
Add two cups of icing sugar to the remaining mixture and mix until it comes together. Using a spatula, add the icing to the top of each cupcake.

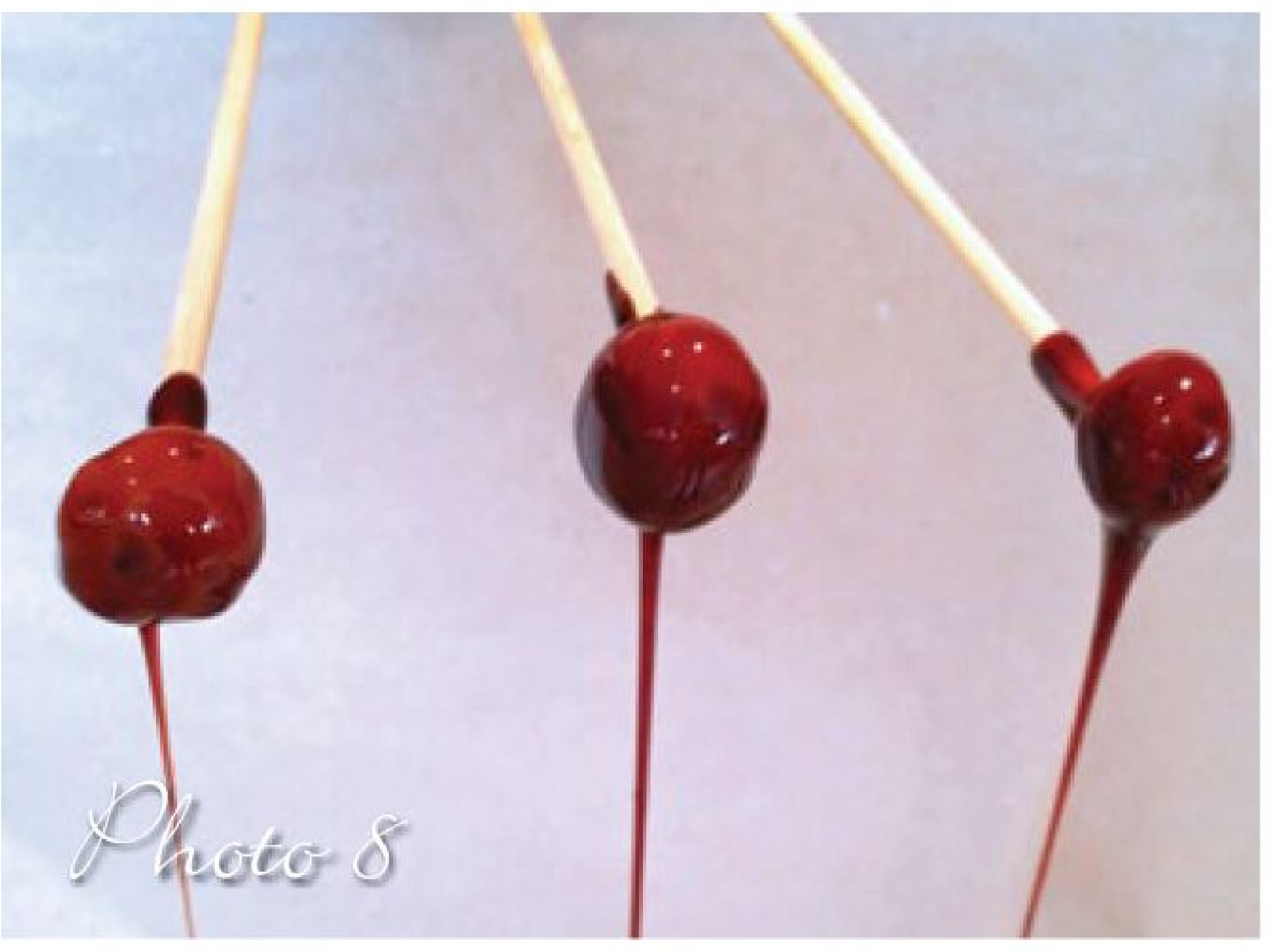
THE CAKES DECORATIONS STEP 1

Gently insert a wooden skewer into each macadamia nut.

STEP 2

Take a heavy chopping board and place it on the edge of your





counter. Using newspaper or brown paper, cover under your chopping board and run the paper down onto your floor to catch any excess toffee.

STEP 3

Add the water and sugar to your saucepan over medium heat and stir occasionally until the sugar is completely dissolved. Once the syrup is clear, stop stirring and let it get to a boil. Using your pastry brush and some water, very carefully wash down the side of your saucepan to prevent any sugar crystals forming. Occasionally stir the mixture until it turns into a golden colour. Once you have a golden colour, take off the heat immediately and set aside until it thickens (approx. 10 minutes).

STEP 4

Once the caramel becomes string, dip the macadamia on the skewer into the caramel, letting any excess drip back into the pot. Immediately place the other end of the skewer under your chopping board and repeat for all remaining nuts. If your caramel sets before you finish dipping all the nuts just gently re-heat and repeat the process.

STEP 5

Let the caramel strings harden (5-10 minutes) before cutting each string to your desired length (approx. 10cm). Carefully remove the nuts from the wooden skewers by holding a pair of scissors gently against the nut and pulling the skewer with your other hand without cracking the caramel or the nut.

STEP 6

To decorate the cupcakes simply add the toffee macadamia nuts on top of the iced cupcakes and serve immediately.

BAKE IT EASY
PO BOX 305
Casula Mall
NSW 2170
www.bakeiteasy.com.au

Tip: Use the dipped nuts as soon as possible to help prevent the toffee from melting if it is a hot or humid day, store uncovered at room temperature until you are ready to serve.

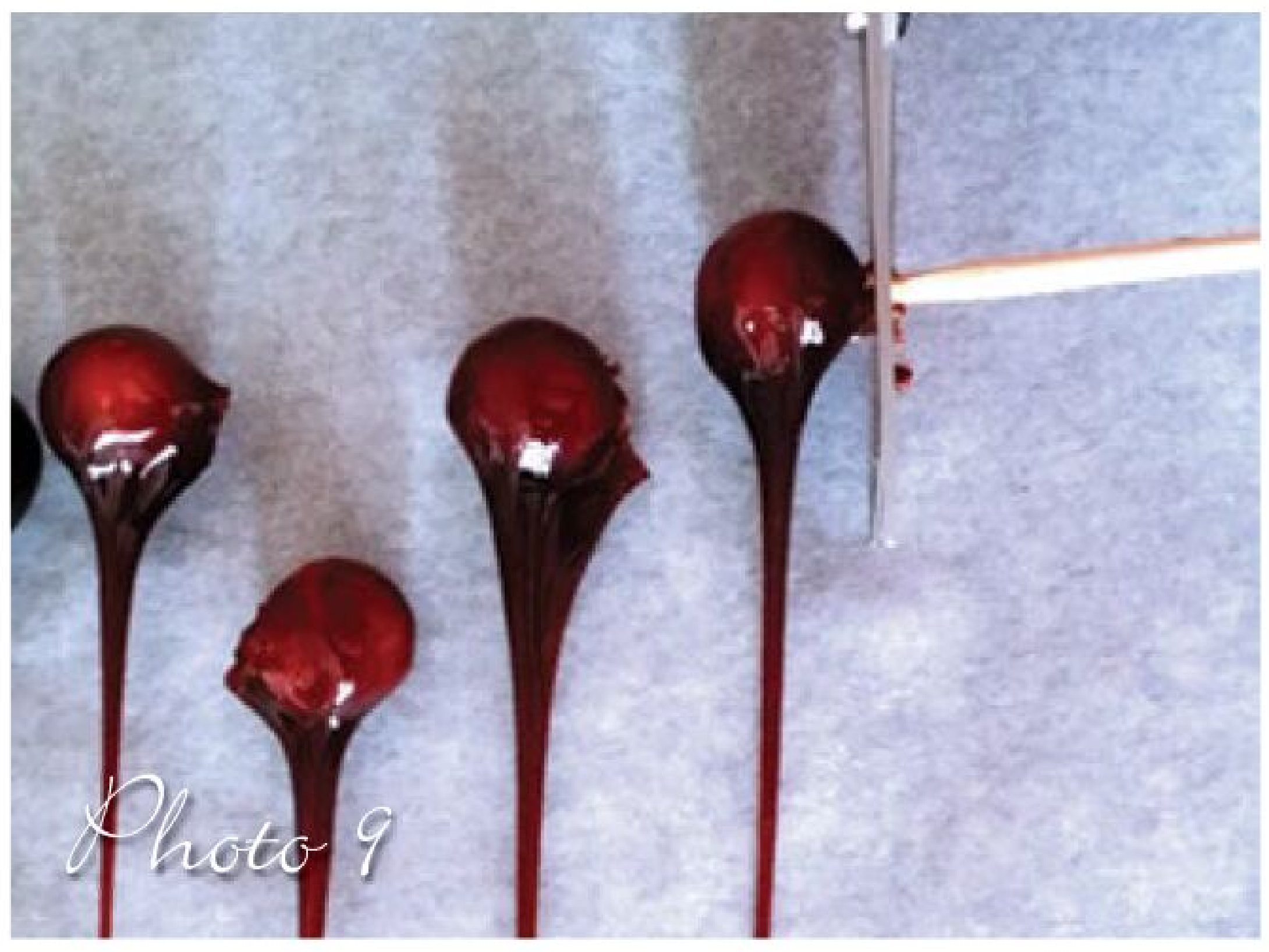


Photo 9

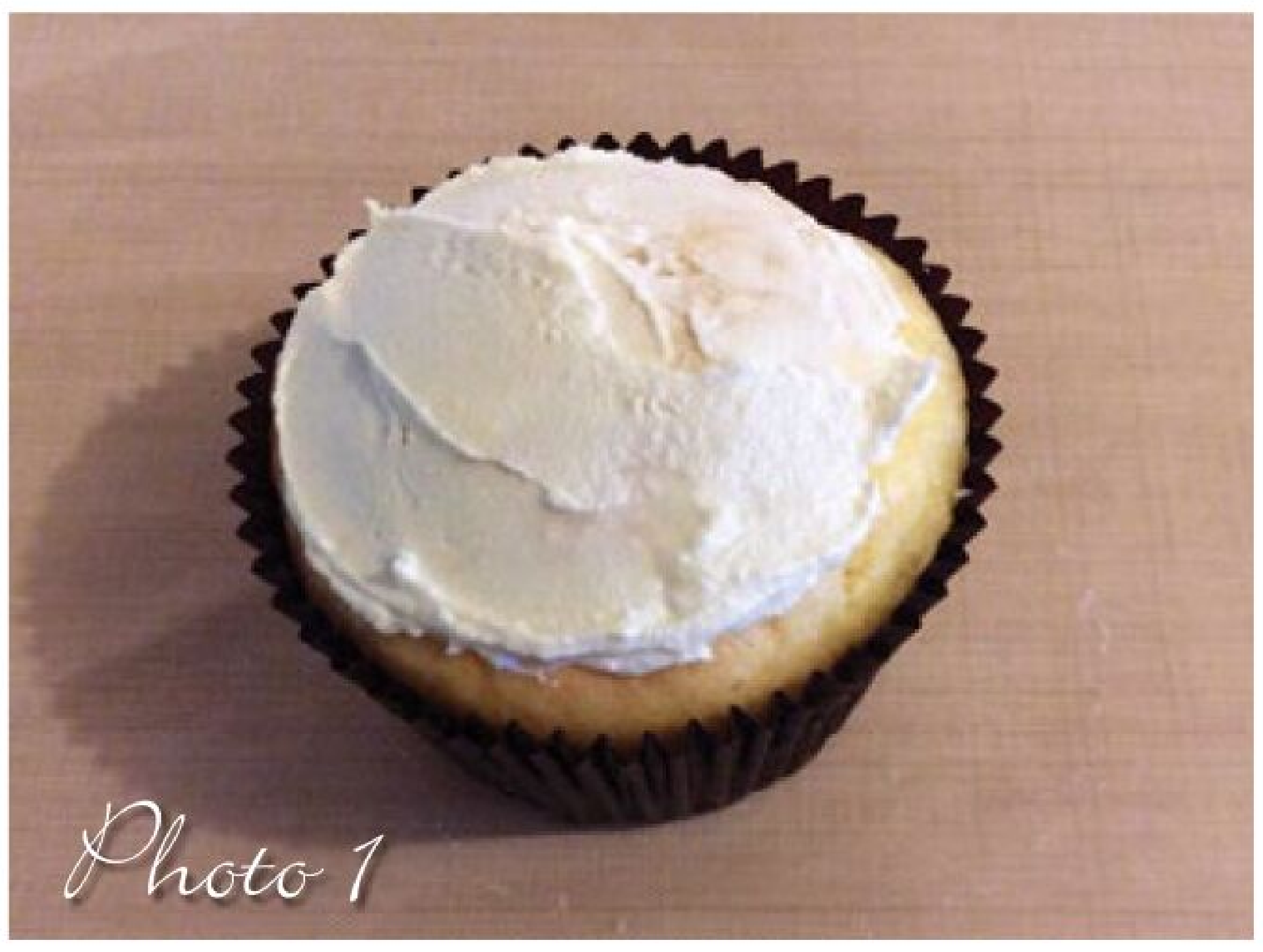
Tea Garden Cupcakes

INGREDIENTS
- Batch of prepared cupcakes
- Butter cream
- Fondant - in colours of choice
- Sugar glue
- Sugar pearls

EQUIPMENT
- Rolling pin
- 78mm circle cutter
- Set round tin cutters
- Paintbrush (sugar glue)
- Basic decorator tools
- Small spatula
- Silicone Flower Veiner/mould
- Flower petal dust in your choice of colours
- Daisy Flower ejector cutter

All cupcakes have a disc using 78 mm circle cutter on the top in whatever colour you would like to use.

Pretty floral cupcakes with a tea set make the perfect combination for a garden tea party.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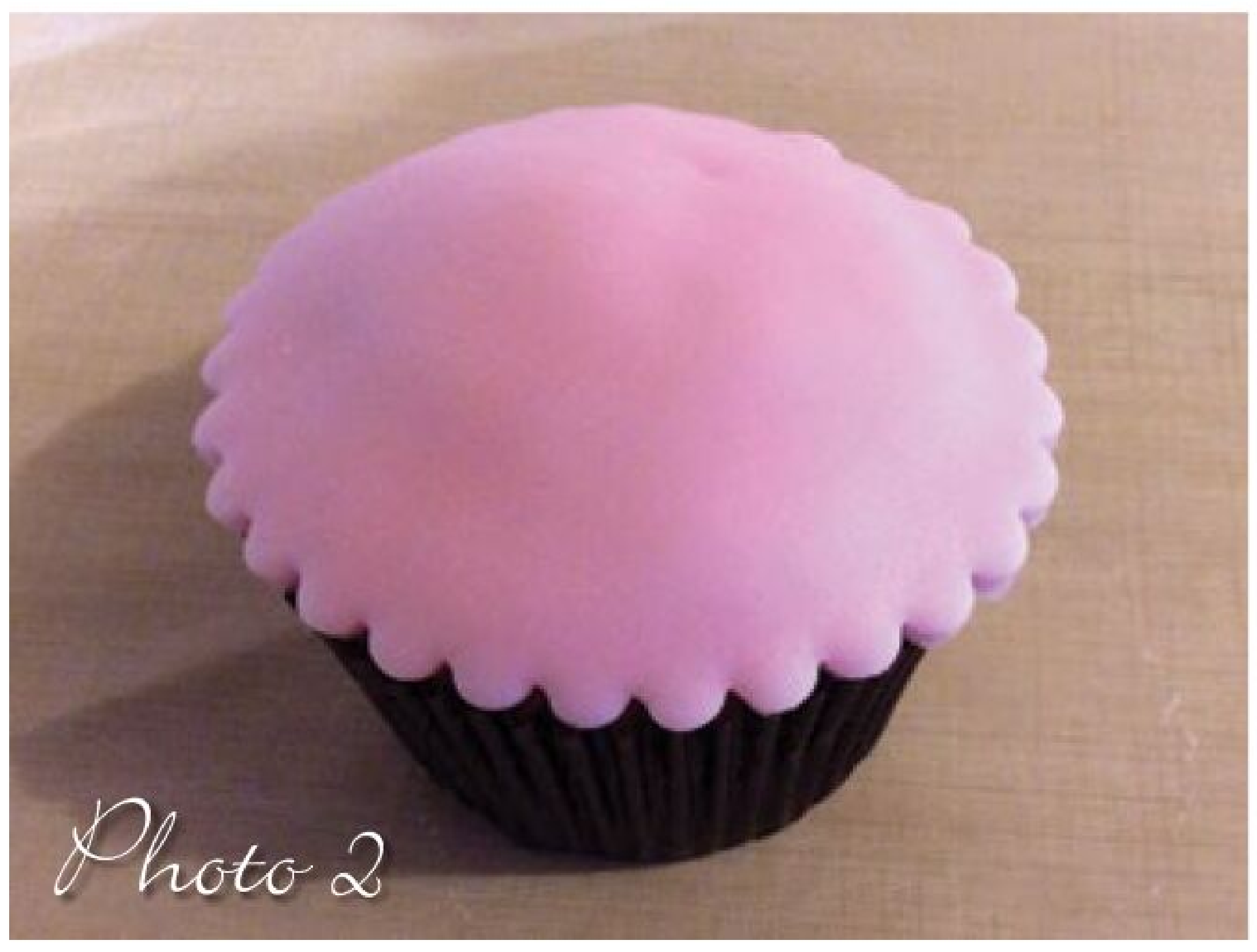


Photo 2

STEP 1

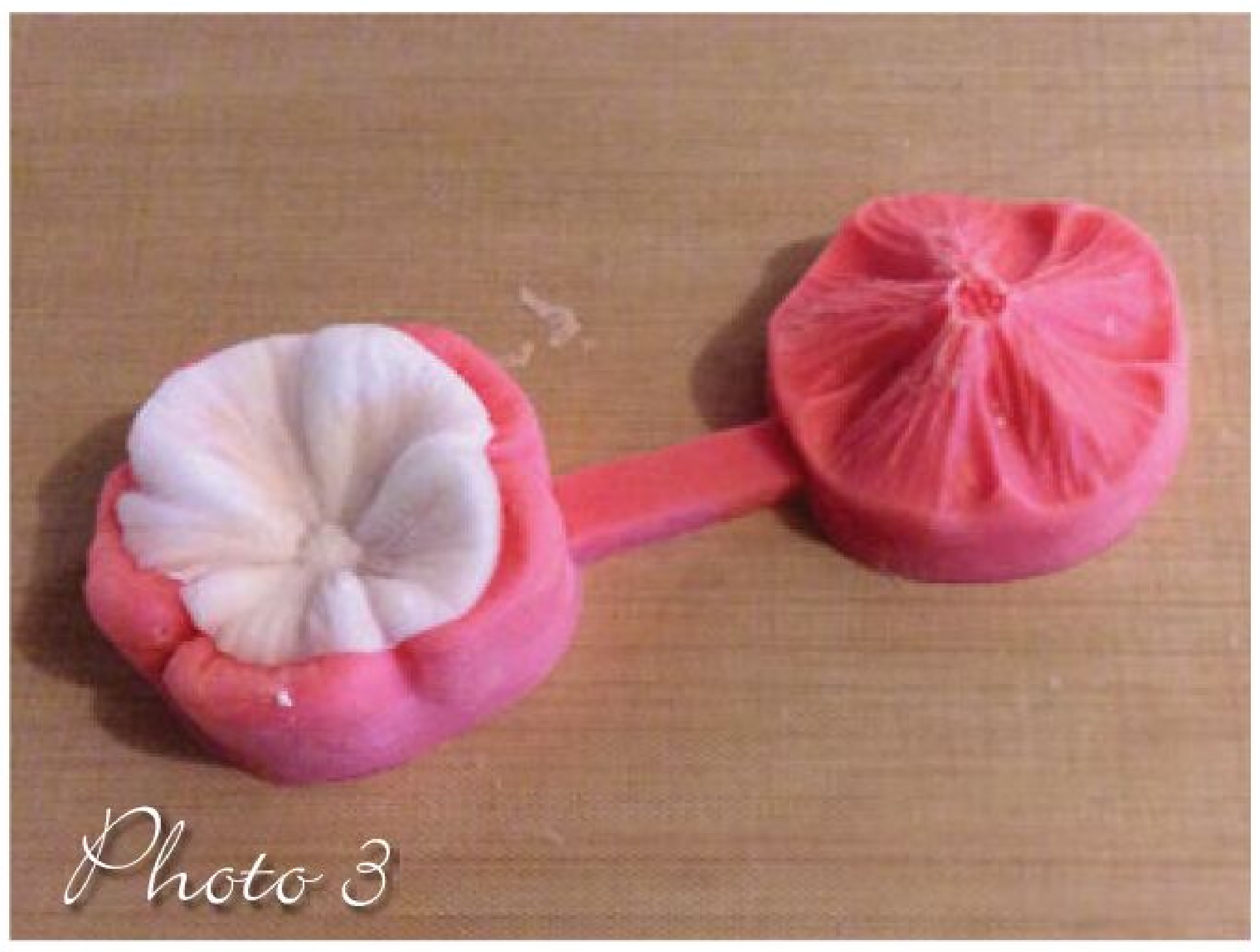
Spread butter cream on cupcake. Try to avoid going too close to edge. This gives a smooth base and something for the fondant disc to stick to. (Photo 1)

STEP 2

Place cut out disc onto cupcake and smooth gently. (Photo 2)

STEP 3

Take a small piece of fondant.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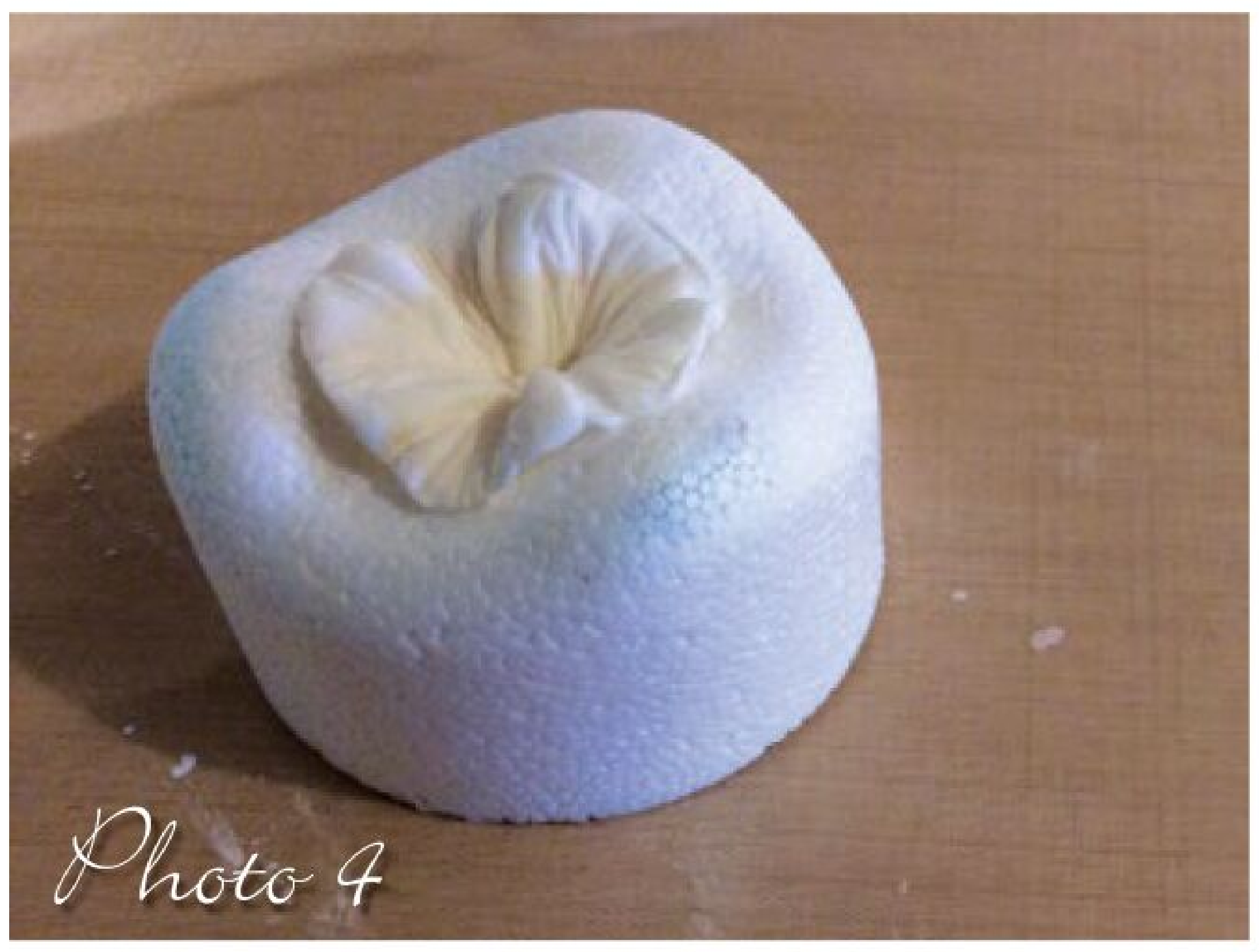
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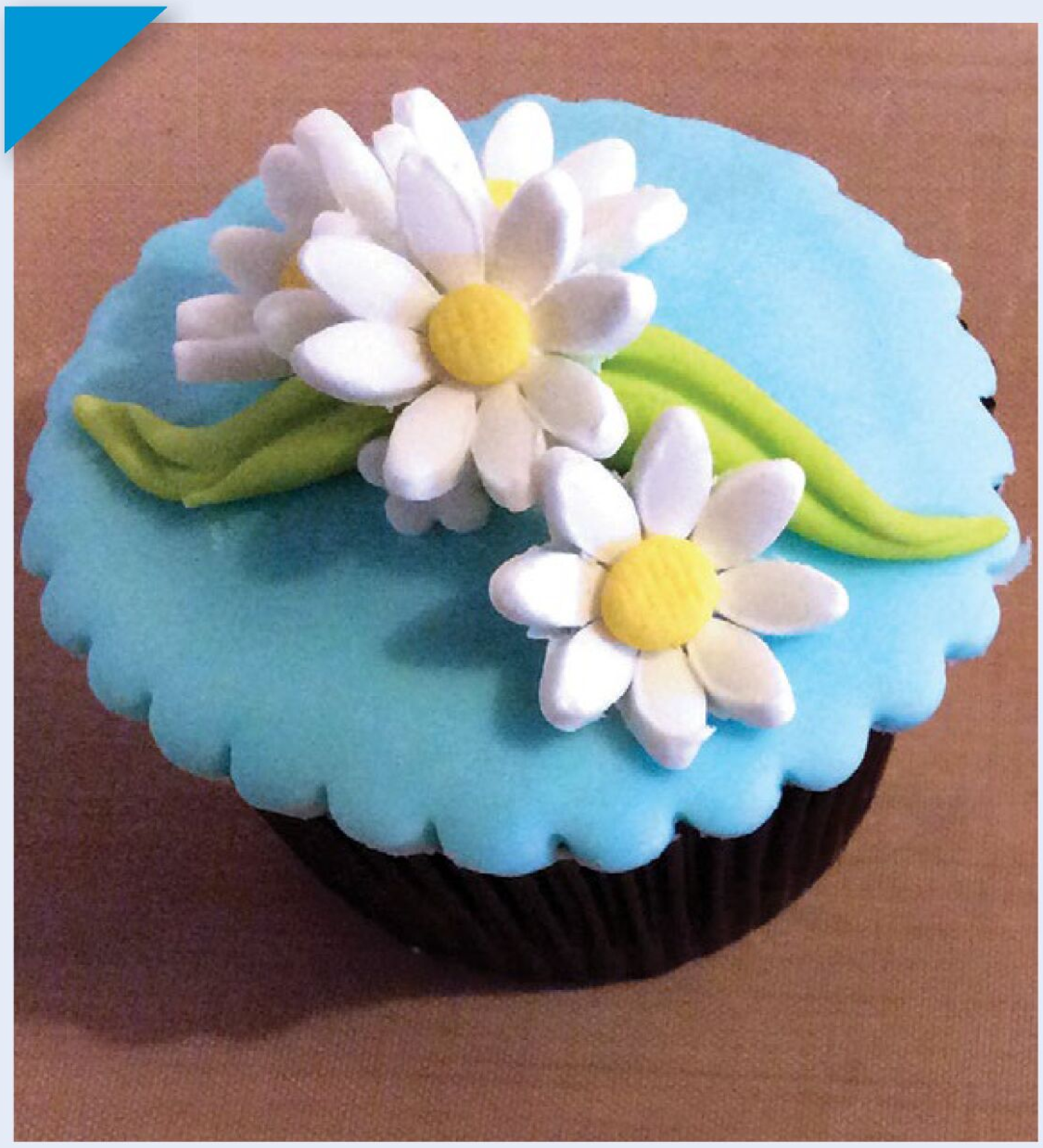

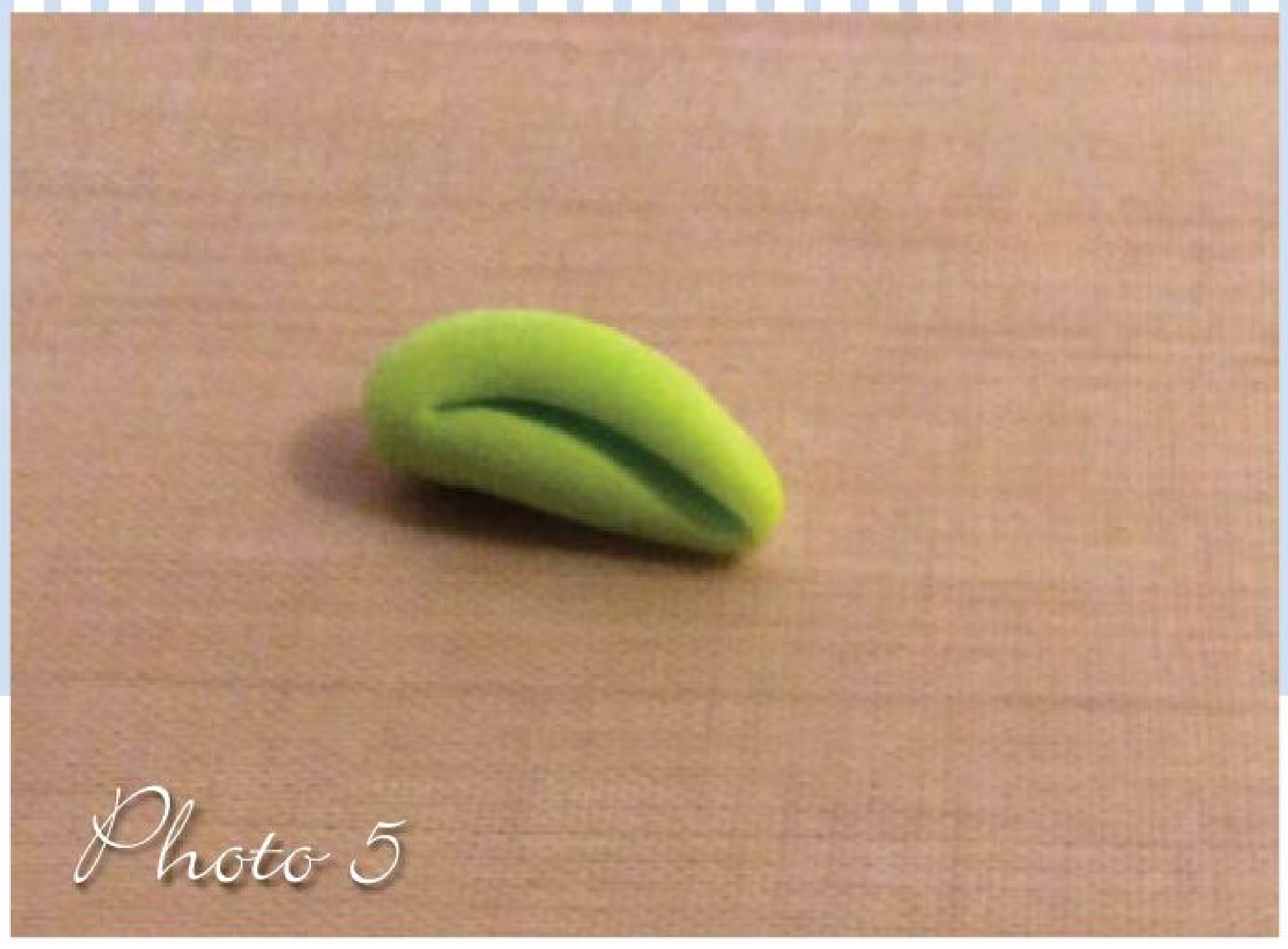
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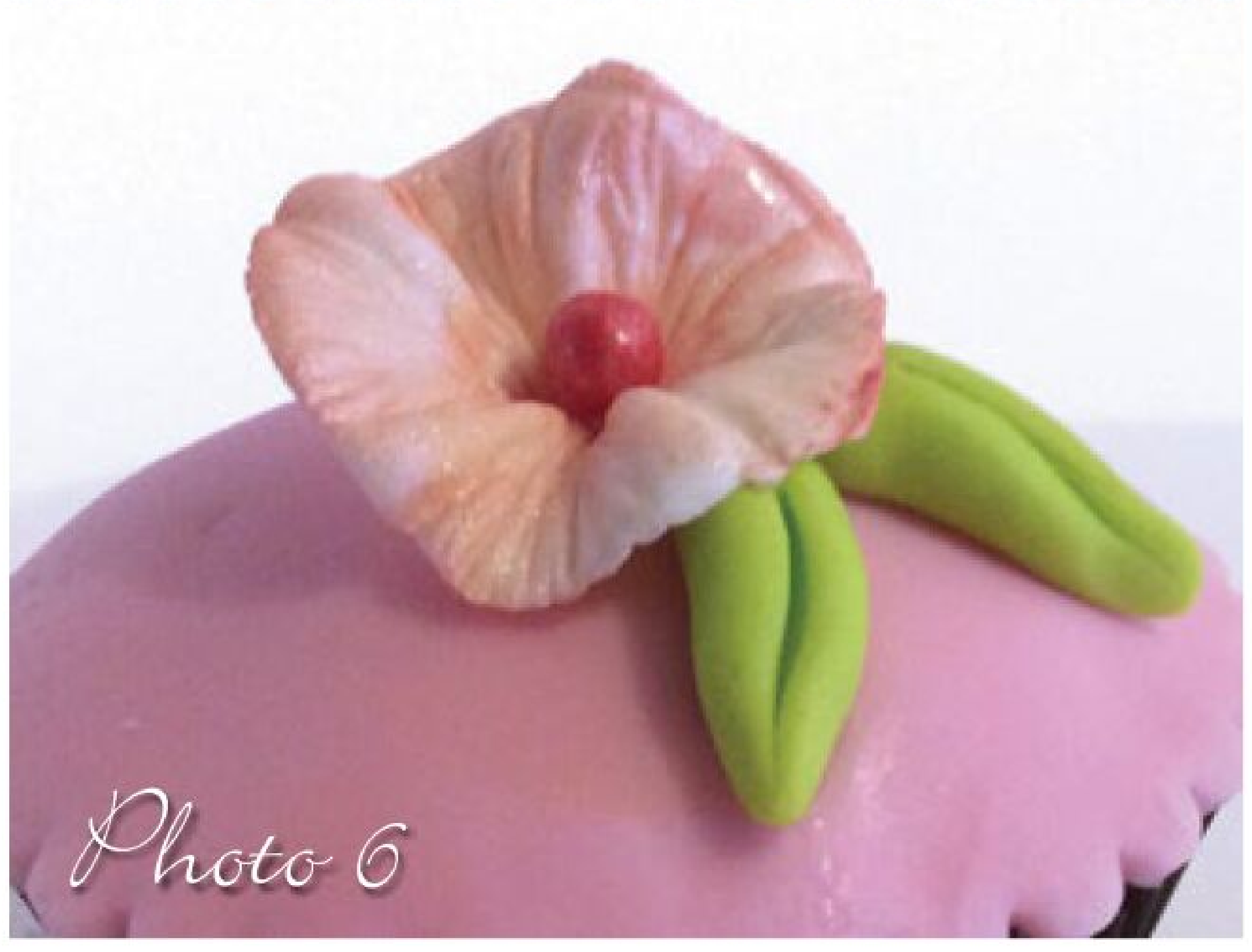


Photo 6

Photo 7

Place into the silicone mould. Press down to make the flower. Set aside to dry. (Photo 3)

STEP 4

Dust with flower petal dust and using sugar glue, add a sugar pearl. (Photo 4)

STEP 5

Roll some green fondant into a small sausage shape and using a drilling tool make lines to form leaves. (Photo 5)

STEP 6

Glue to each side of the dried flower (make variety of different colours). (Photo 6)

TO MAKE THE TEAPOTS

STEP 1

Place disk on iced cupcake as done previously for the flower cupcakes. (Photo 7)

STEP 2

Roll some fondant into 4 balls in different sizes. (Photo 8)

STEP 3

Pinch a little off the largest ball. Press the top with a small circle cutter. (Photo 9)

STEP 4

Use the small piece you pinched off to roll 3 small sausages. Roll one into an extra small ball and add to the top of the pot to form a lid. Roll another piece into a small “c” to form a handle and glue to the side. (Photo 10)

STEP 5

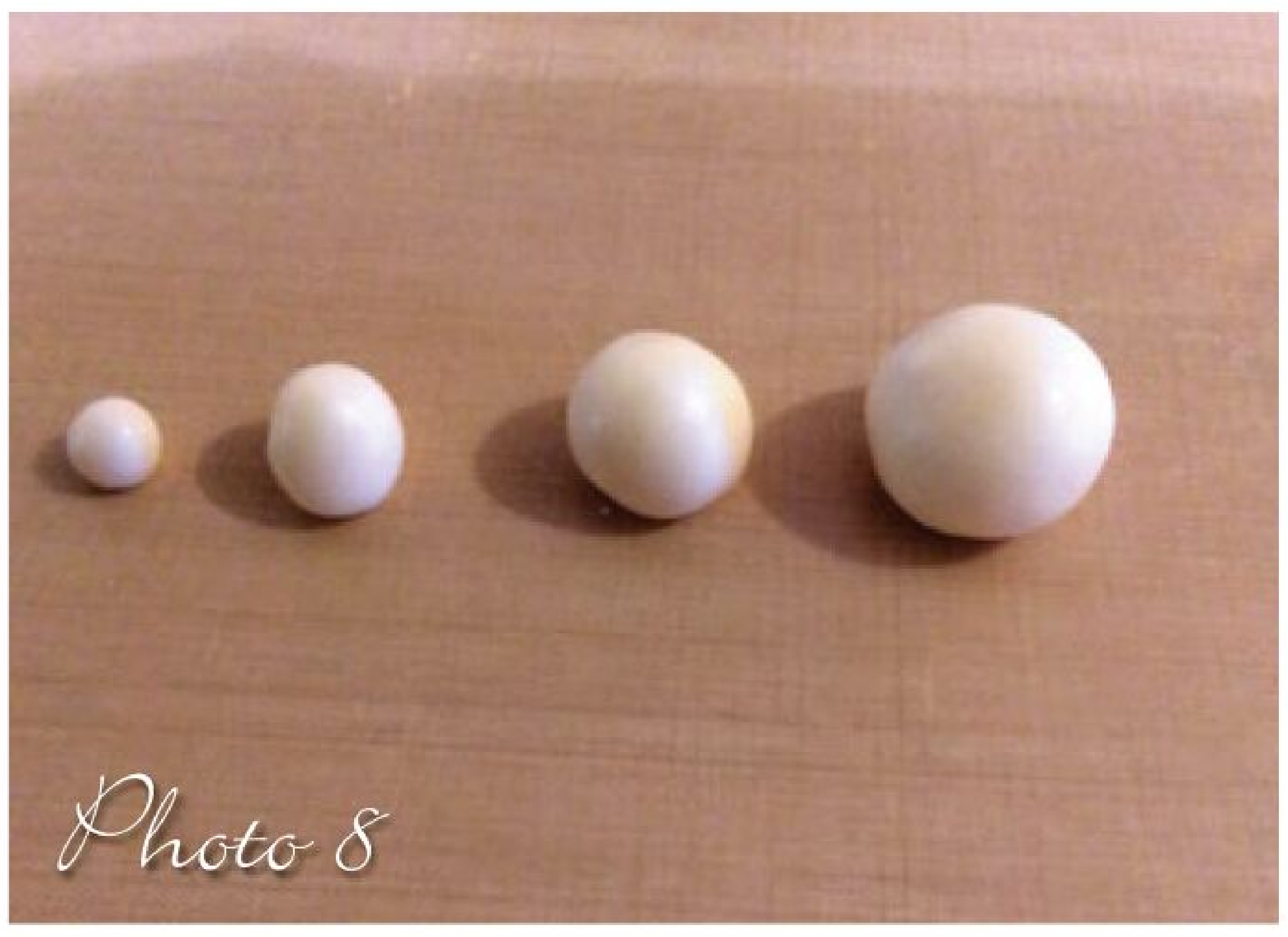
For the spout, form the last sausage in a walking stick shape and glue to the pot. (Photo 11 &12)

STEP 6

For the saucer, take the next ball and roll and flatten slightly. Using a circle cutter, make a mark, being careful not to cut through. (Photo 13)

STEP 7

Use a ball tool and make a dent into saucer. (Photo 14)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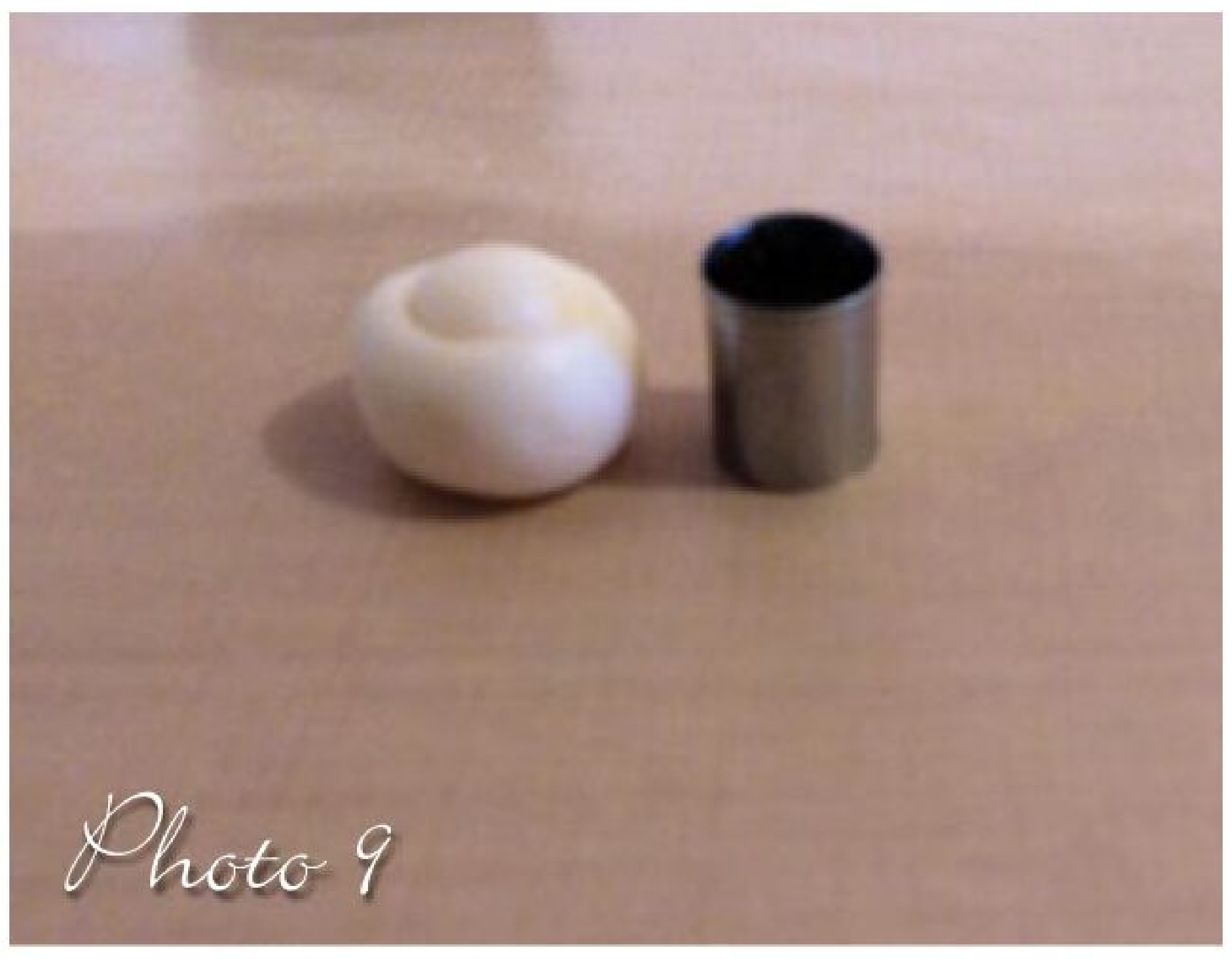
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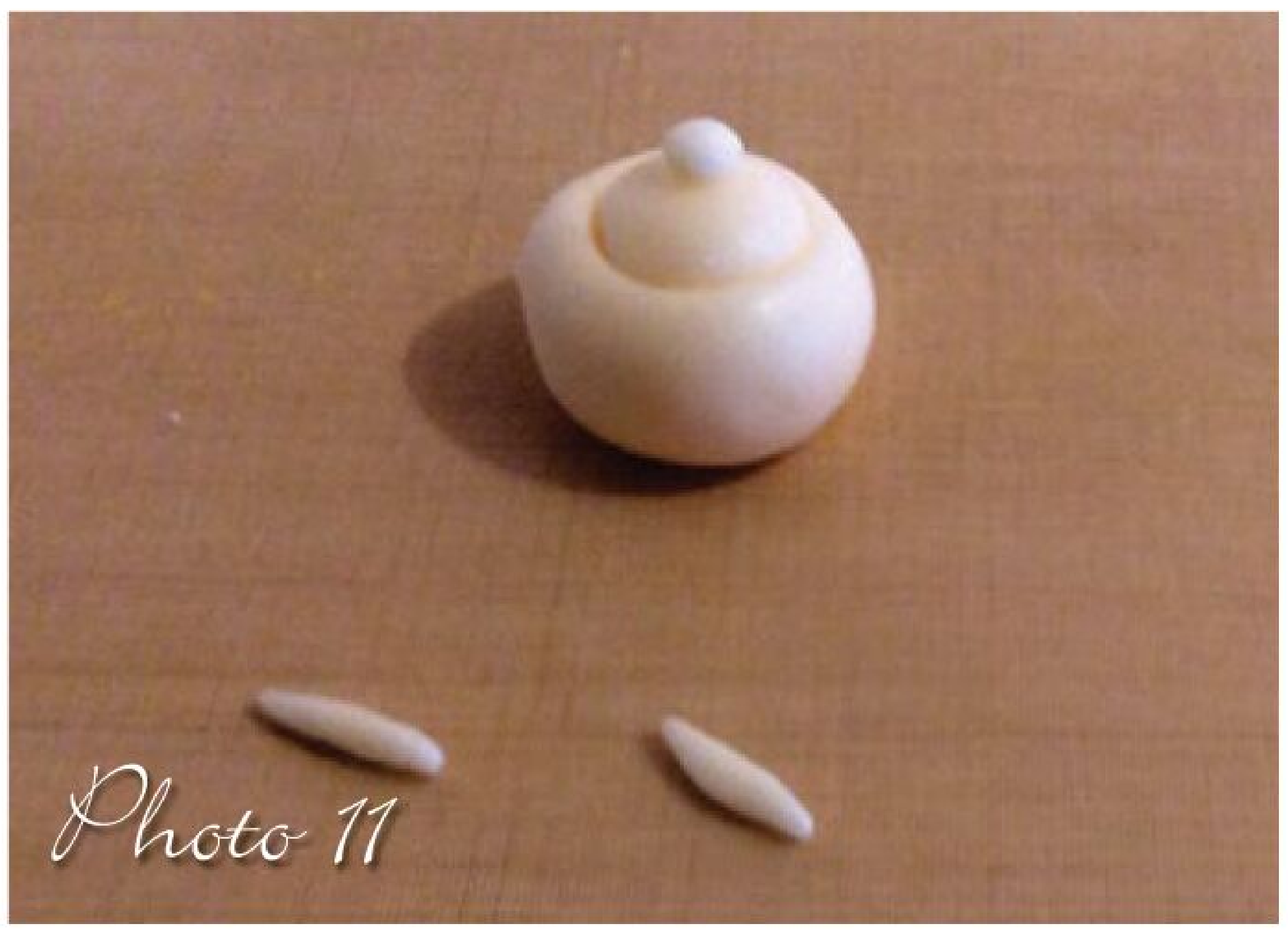
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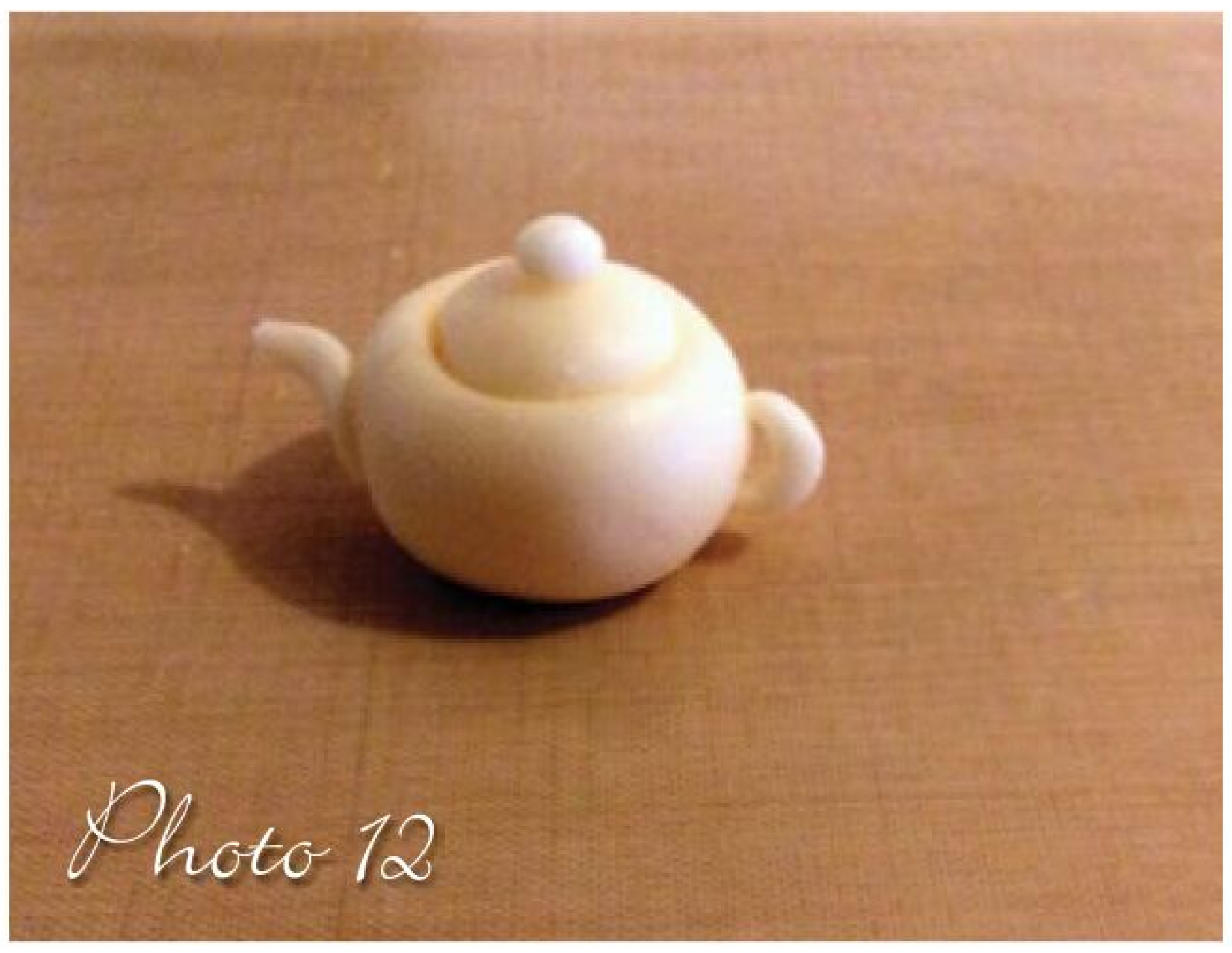
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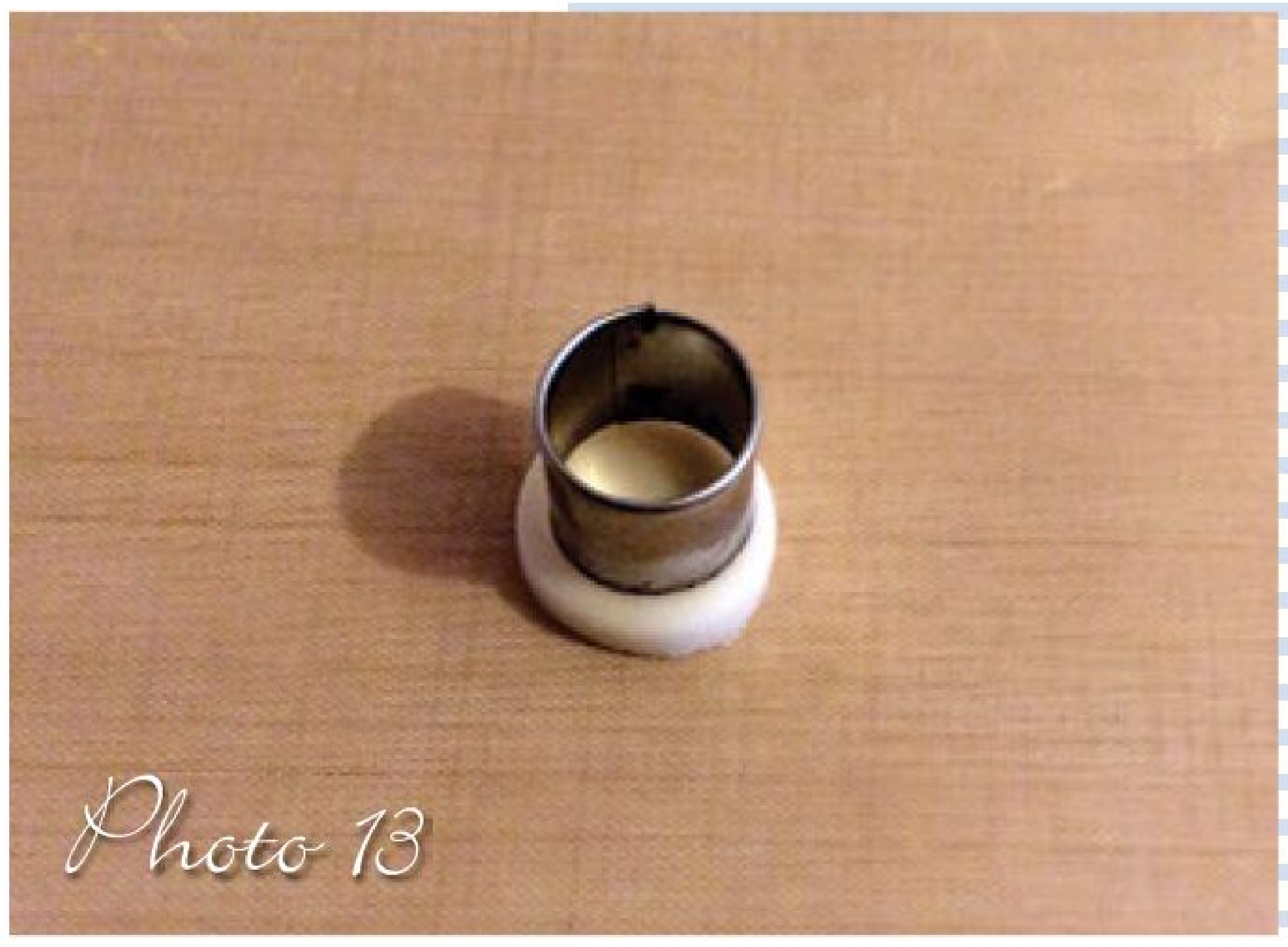
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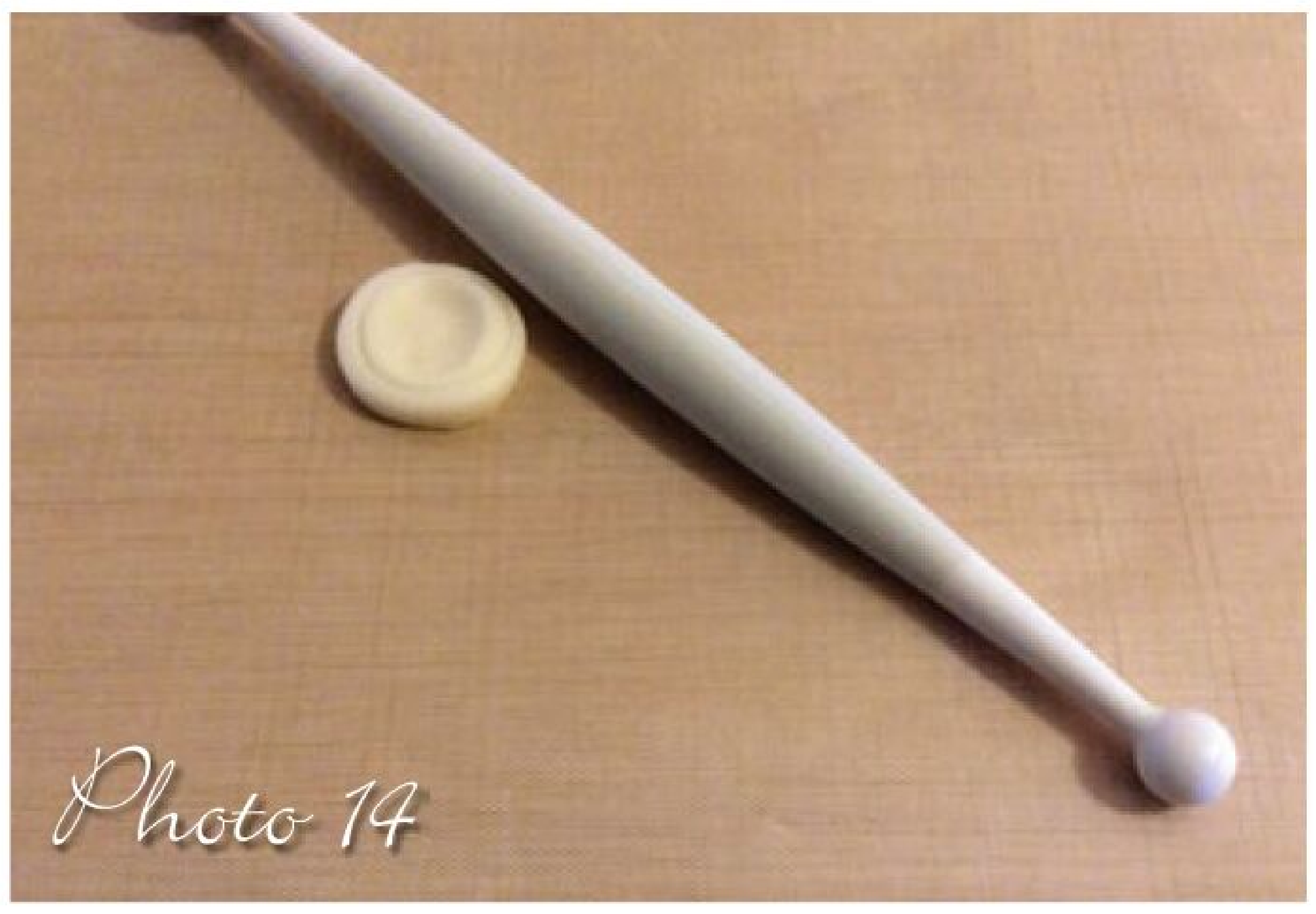
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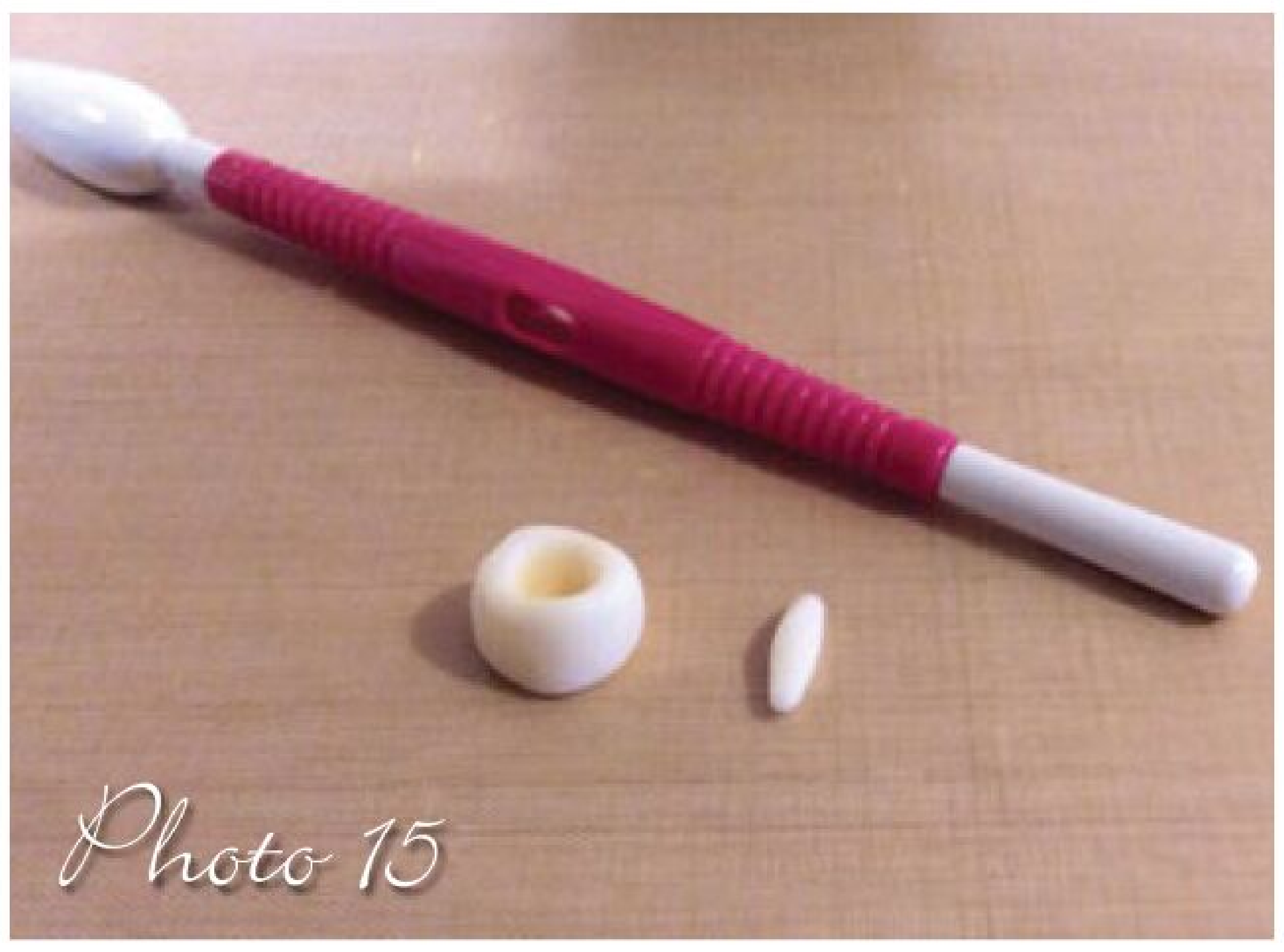


Photo 15

STEP 8

Take the last ball and using a tool, push into ball to form a cup shape. With left over fondant, make a “c” shape to form a handle like the teapot and glue to cup. (Photo 15)

STEP 9

Glue cup onto saucer, then position pot and cup/saucer onto prepared cupcake.
A variety of pots can be used now using these instructions

TO MAKE THE DAISY FLOWER

STEP 1

Make leaves as done previously when making the other flower decorations.

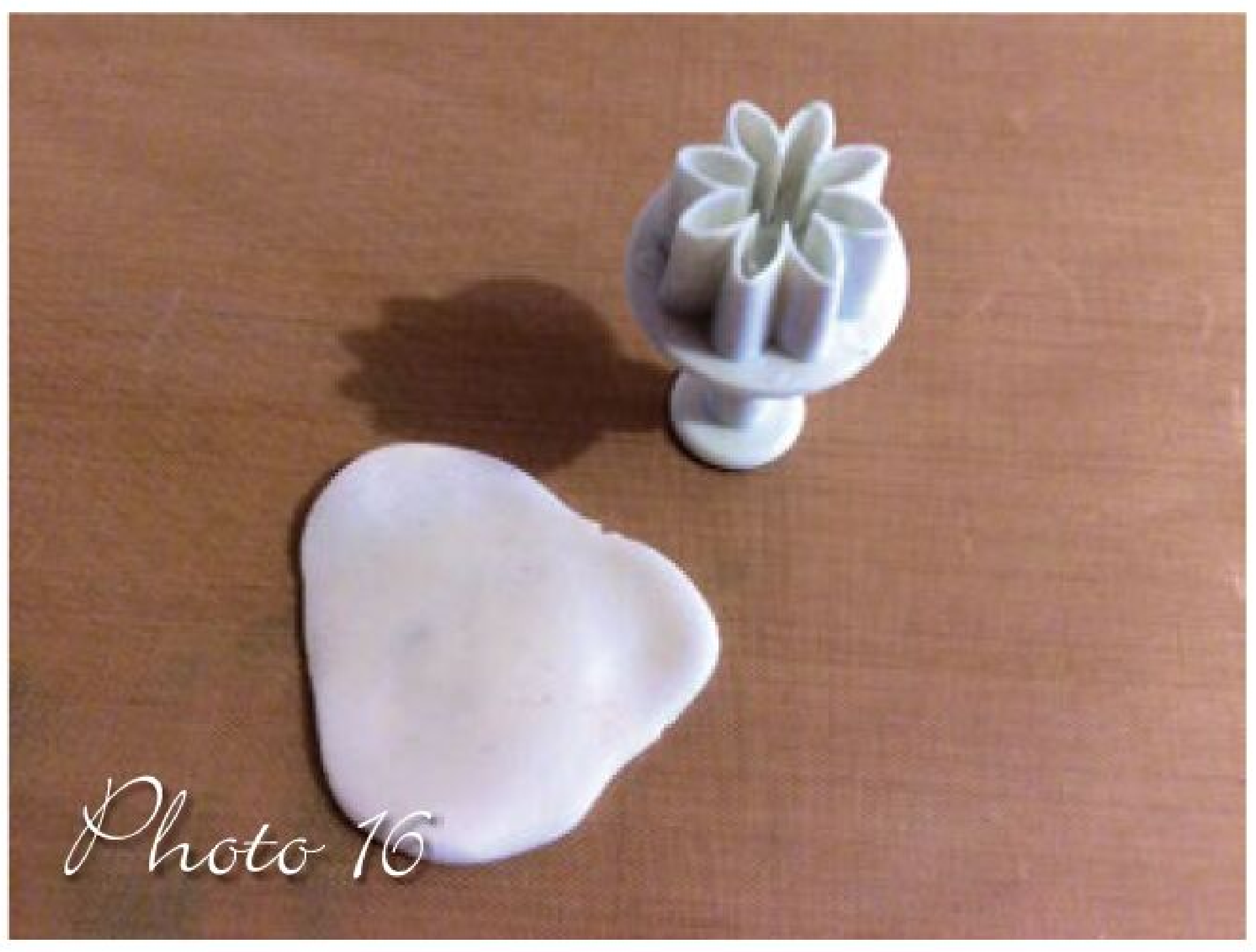


Photo 16

STEP 2

Use a flower ejector cutter to cut flower out. Add yellow ball into centre of flower. (Photo 16)

WENDY MARSHALL
nanawen64@gmail.com

Pretty Frangipani Cupcakes

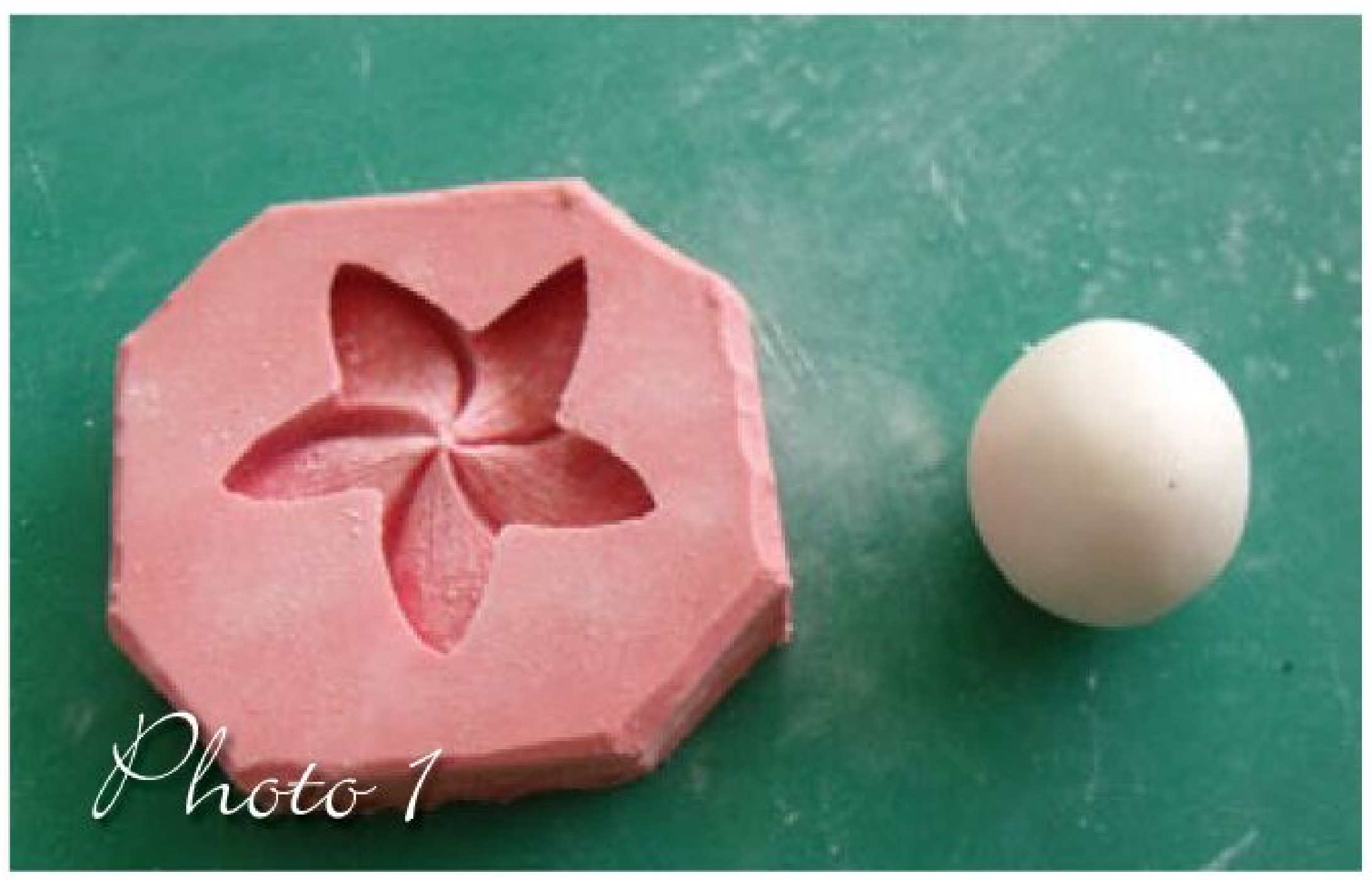
INGREDIENTS
- Batch of cupcakes of your choice - the ones used in this project were cooked in size 550 patty pans
- Buttercream icing

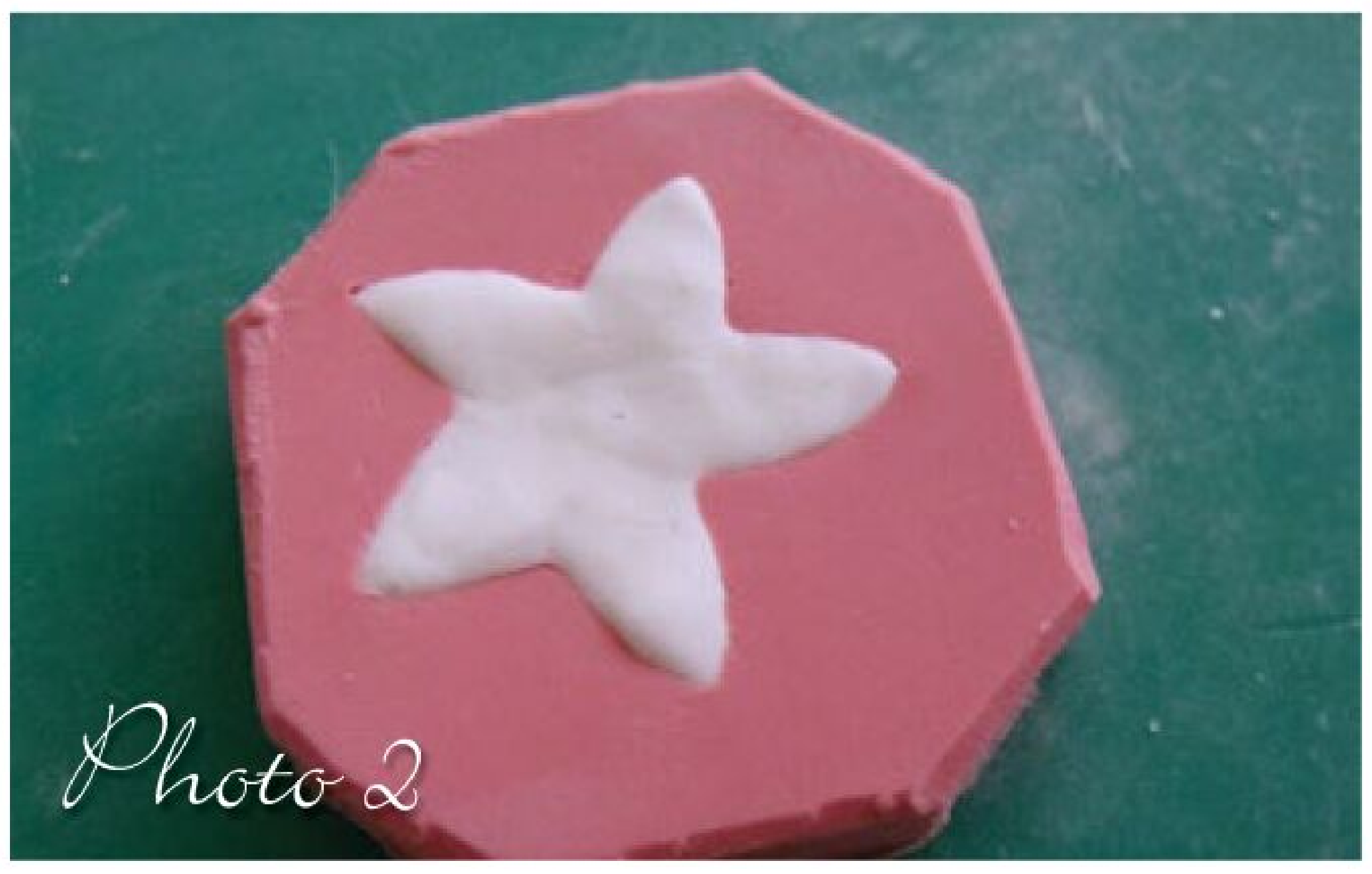
EQUIPMENT
- 1M piping nozzle
- Piping bag

TO MAKE THE EASY FRANGIPANIS
- White and/or Pink fondant with hardener added (tylopour) or gumpaste

EQUIPMENT
- Silicone Frangipani Mould
- Yellow petal dust
- Orange Petal Dust
- Small Paint Brush
- Corn Flour or Icing sugar for dusting work surfaces etc.

Why not make these for a Hawaiian party?
A perfect celebration cupcake.





Bake your cupcakes and allow to cool. Once they are ready to decorate, pipe a swirl of buttercream on each and then add your sugar decorations.

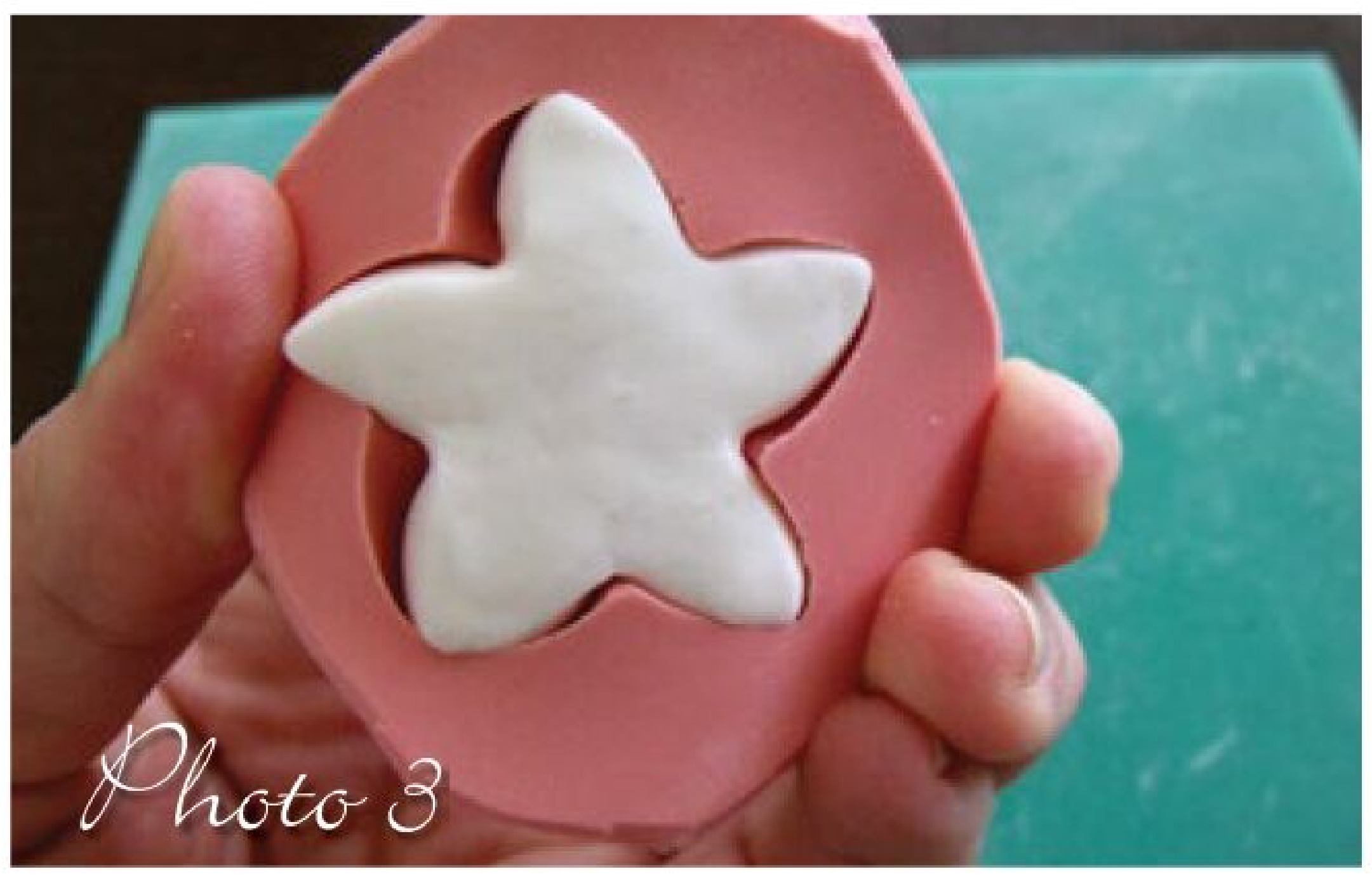
STEP 1
Dust the frangipani mould with a little corn flour or icing sugar to prevent the icing from sticking.

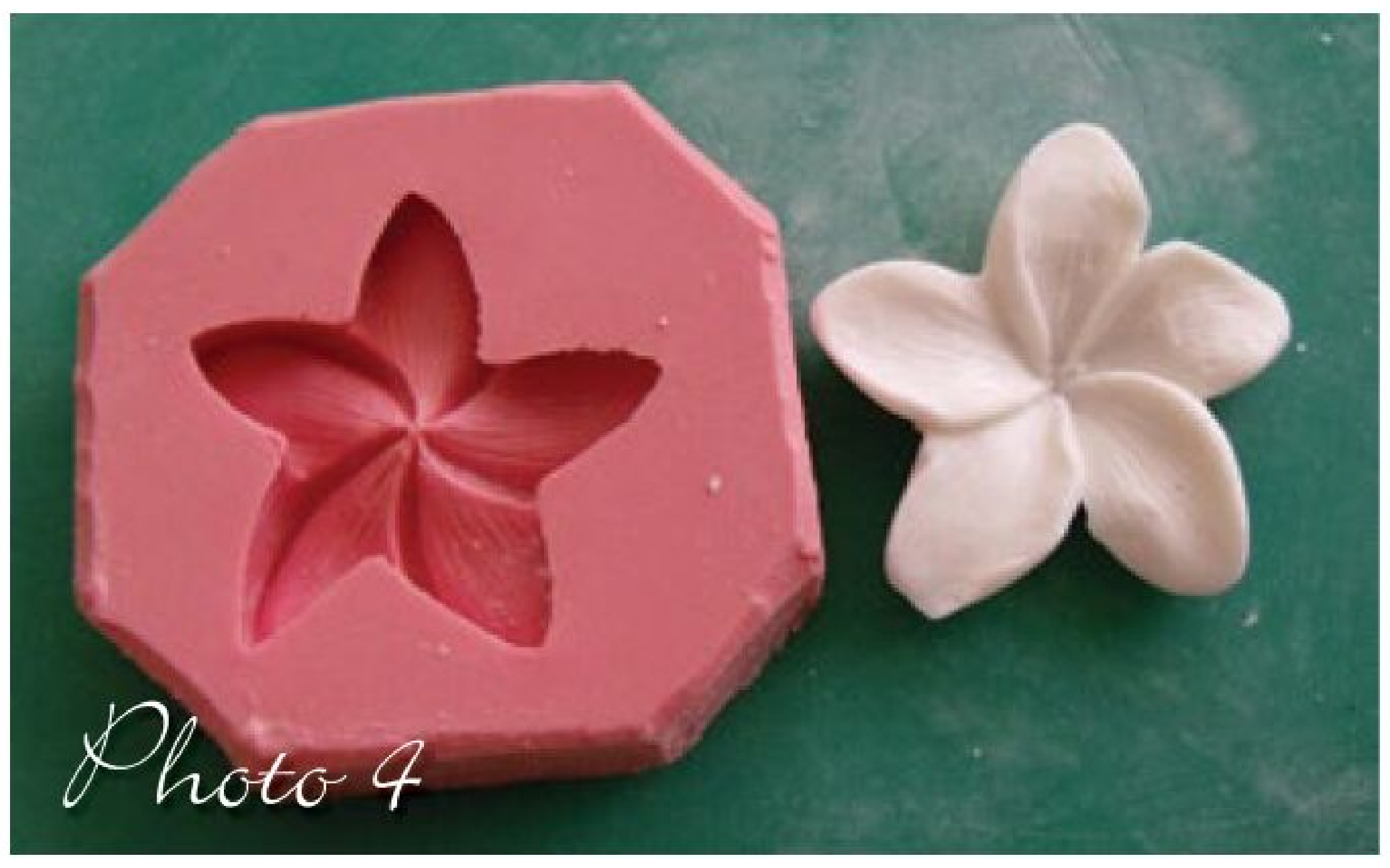
STEP 2
Roll a small ball of the fondant or petal dust making sure there are no cracks or lines in it. (Photo 1)

STEP 3
Press the ball into the mould making sure it fills the whole cavity. (Photo 2)

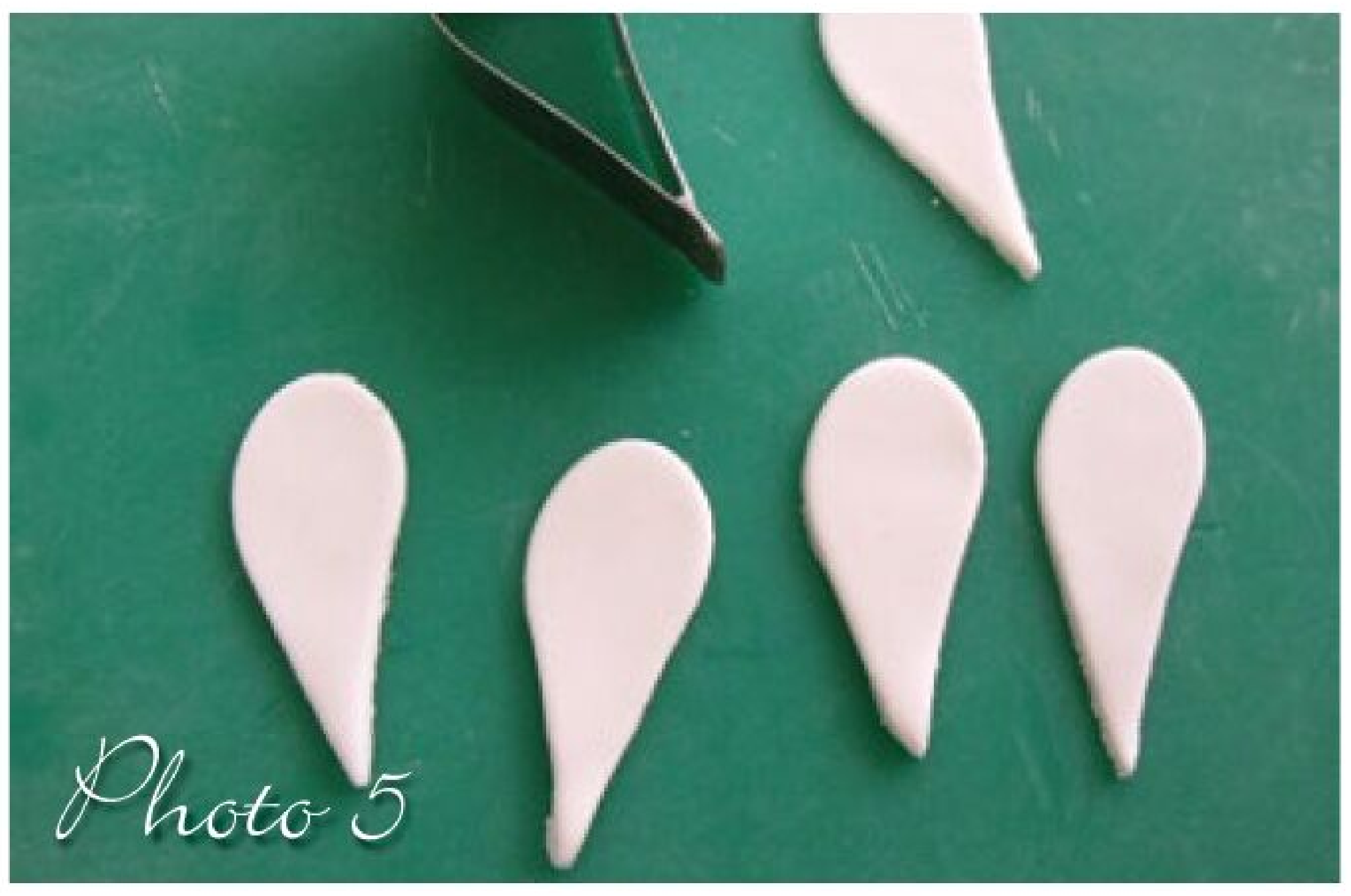
STEP 4
Carefully flex the mould and release the flower. If the frangipani shape has really distorted, the icing is too soft and it needs to be left out to dry/ harden slightly before trying again. If it sticks inside the mould, try dusting the icing ball a little as well as the mould. Waiting for the icing to dry out slightly will also help with this too. (Photo 3 & 4)

STEP 5
Brush some yellow petal dust in the centre of each flower going out onto the petals slightly.





90
TRY ME!
Try Me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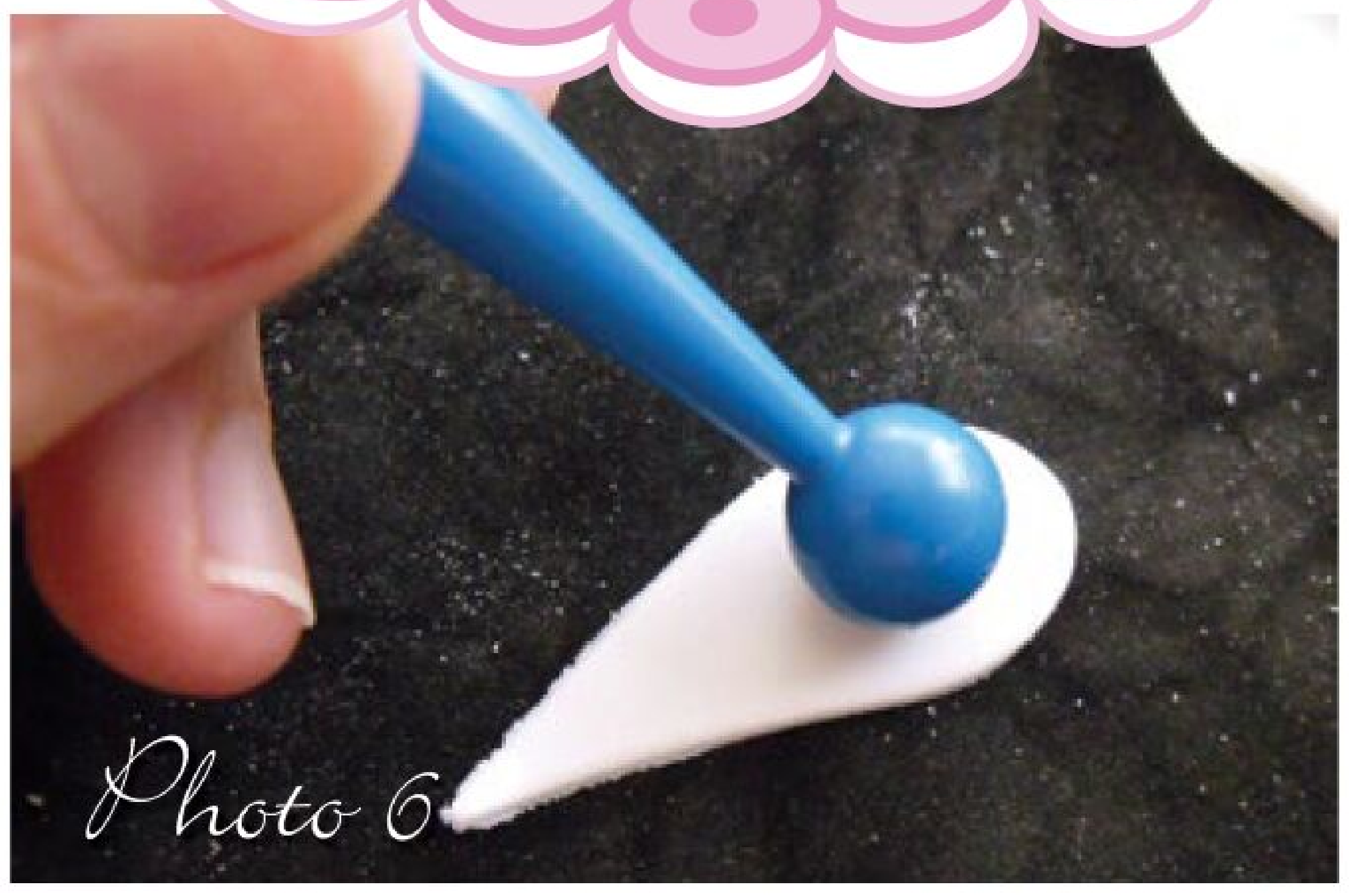
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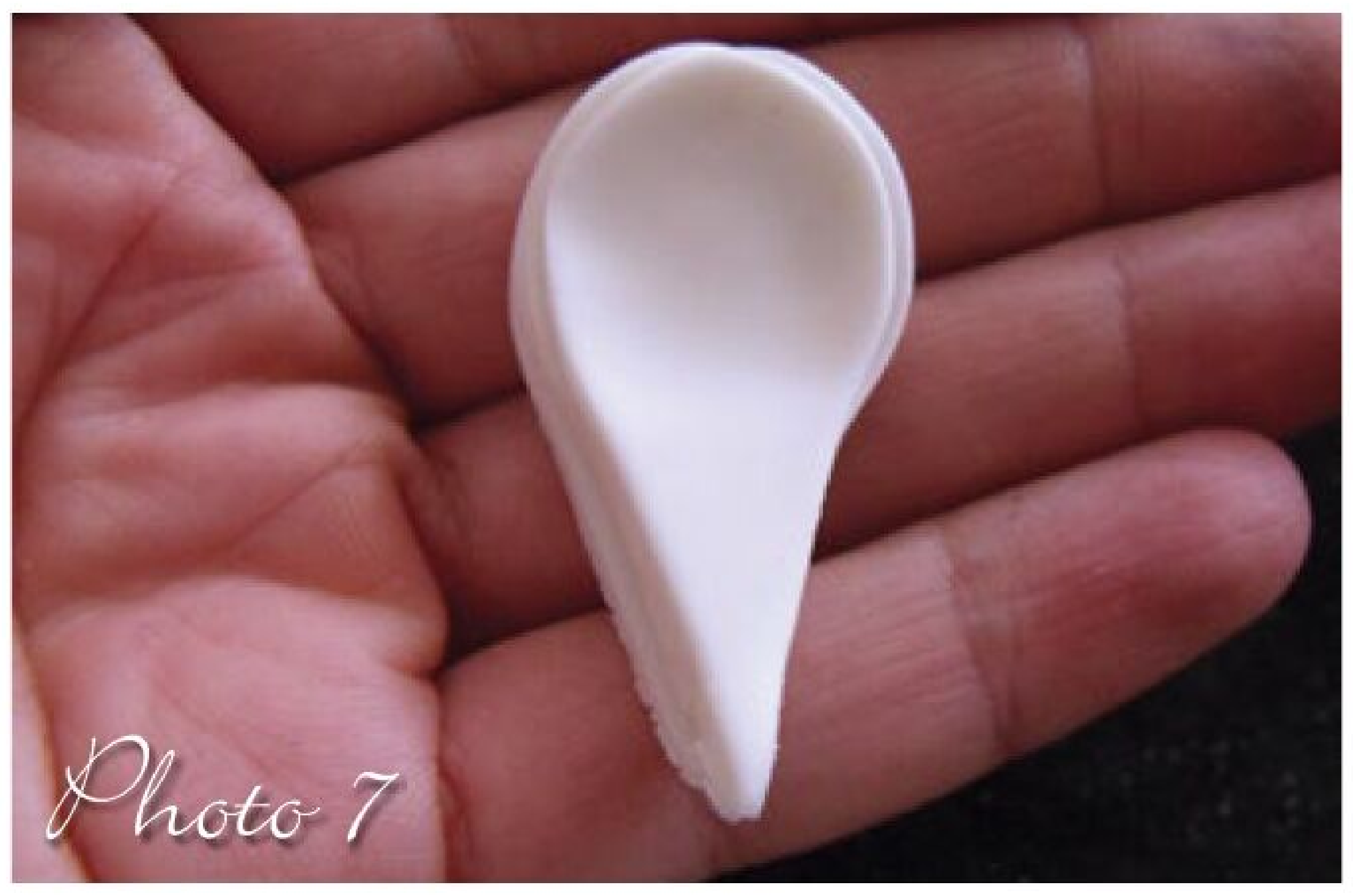


Photo 7

FRANGIPANIS PETAL BY PETAL
INGREDIENTS

- Gumpaste in pink and/or white

EQUIPMENT

- Frangipani petal cutter - these come in various sizes that can either be bought in a set or individually. It is worth using one of the larger ones to go on cupcakes.
- Small Non Stick Rolling Pin
- Non Stick Mat
- Ball Tool
- Petal Mat
- Cake rack or flower drying rack
- Yellow Petal Dust
- Orange Petal Dust
- Small paint brush

STEP 6

Now dust some orange in the very centre of the flower, blending slightly with the yellow.

STEP 7

Allow these to dry and then place on cupcake.

FRANGIPANIS PETAL BY PETAL

STEP 1

Roll out a small amount of the gumpaste so that it is quite thin and then cut five petal shapes from it. (Photo 5)

STEP 2

Place the petals on the soft petal mat and use the ball tool to cup the rounded end of each piece and give it shape. (Photo 6)

STEP 3

Place the five petals one on top of the other on the palm of your hand. (Photo 7)

STEP 4

Pick up the stack of petals with your other hand and carefully pinch them together (Photo 8). Now fan them out and twist them around to form the flower. (Photo 9) It may take a few goes to get the hang of creating the shape. If there is a large amount of excess icing at the base where they have been twisted together, you can either trim it off with a pair of scissors or simply leave it on as it can be useful to have a bit of a “stem” to push into the cake.

STEP 5

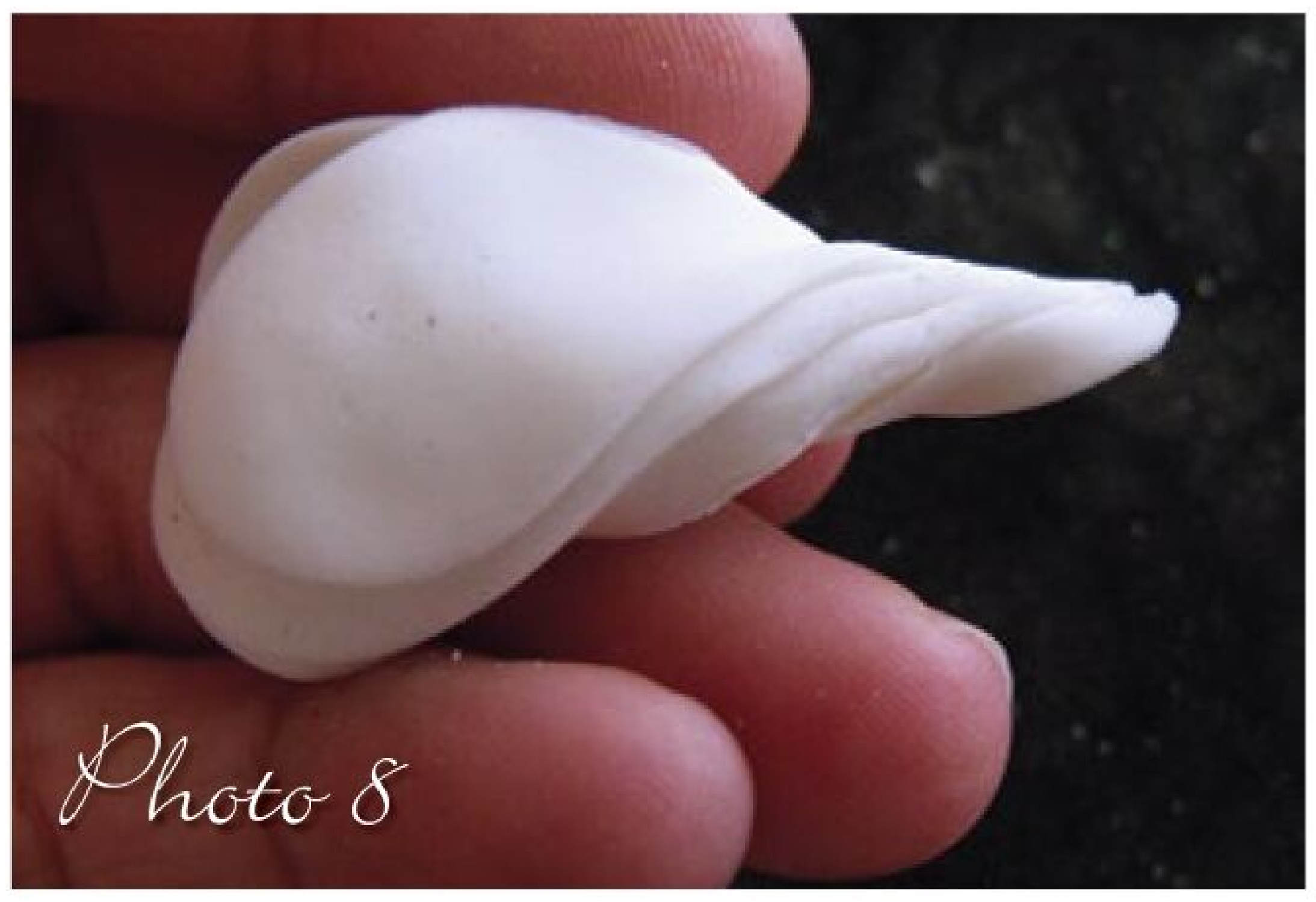
Place the flower in a flower drying rack or inbetween the rungs of a cake cooling rack to hold their shape while drying. (Photo 10)

STEP 6

Once dry, brush on some yellow petal dust in the centre of the flower coming out onto the petals.

STEP 7

Now brush on some orange into the very centre of the flower. You may wish to steam the flowers at this stage as it brings out the colours of the dust and helps the colour to set and blend together. You can boil a kettle or a saucepan of water and very carefully hold them in the steam for only a few seconds. If you hold it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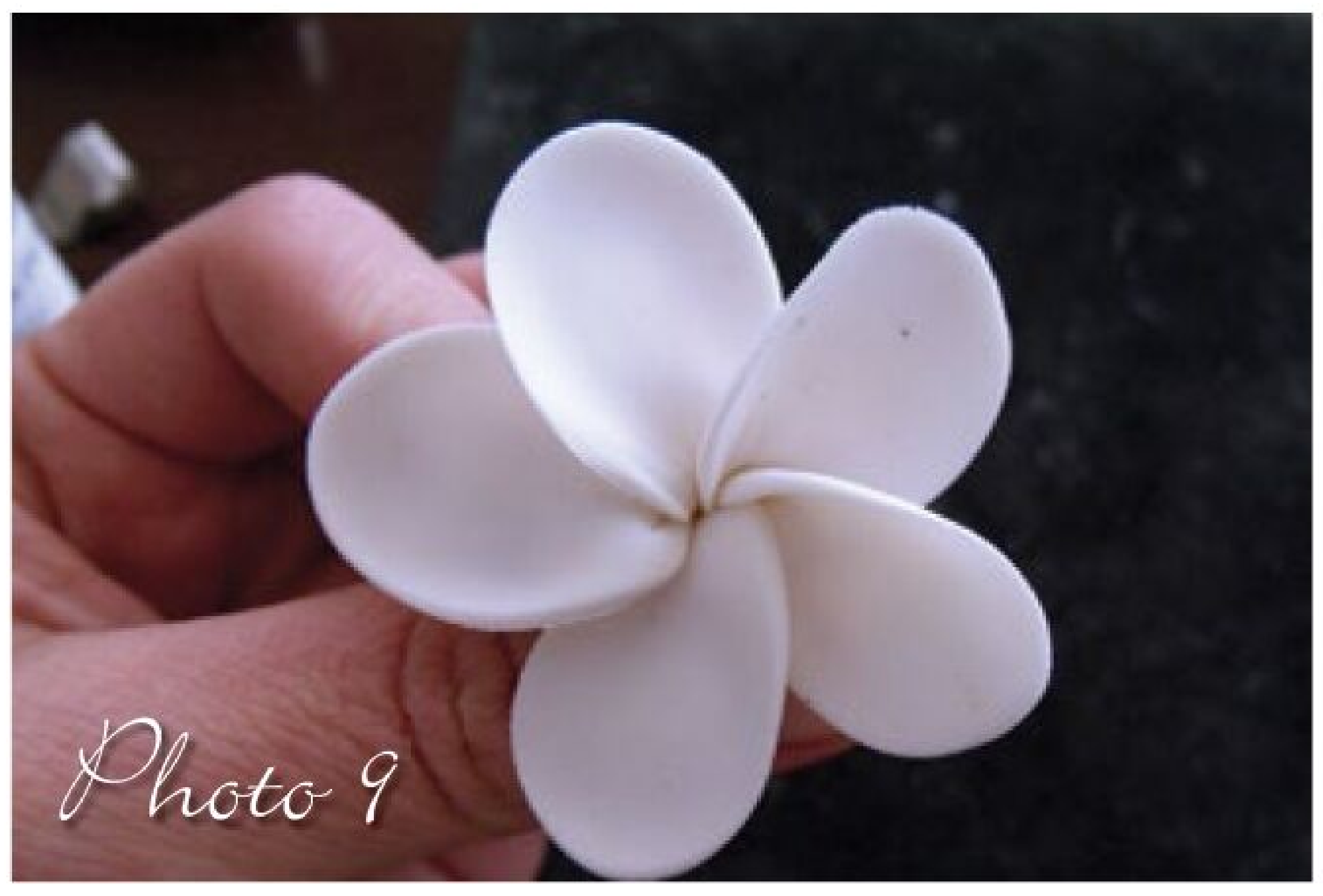
Photo 9

in the steam for too long the icing will get too wet and become soggy and no longer hold its shape. Place the flowers on a swirl of icing on top of a cupcake. Add a small leaf if you wish.

VARIATION

There are different types of Frangipanis that come in different colours. Try making pink ones with yellow centres, white with pink centres or white with pink edges and yellow centres!

Cakes by Cake-oh
www.cake-oh.com.au
Project Supplies available from
Complete Cake Decorating Supplies
63 Boothby Street,
Panorama SA
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www.completecake.com.au

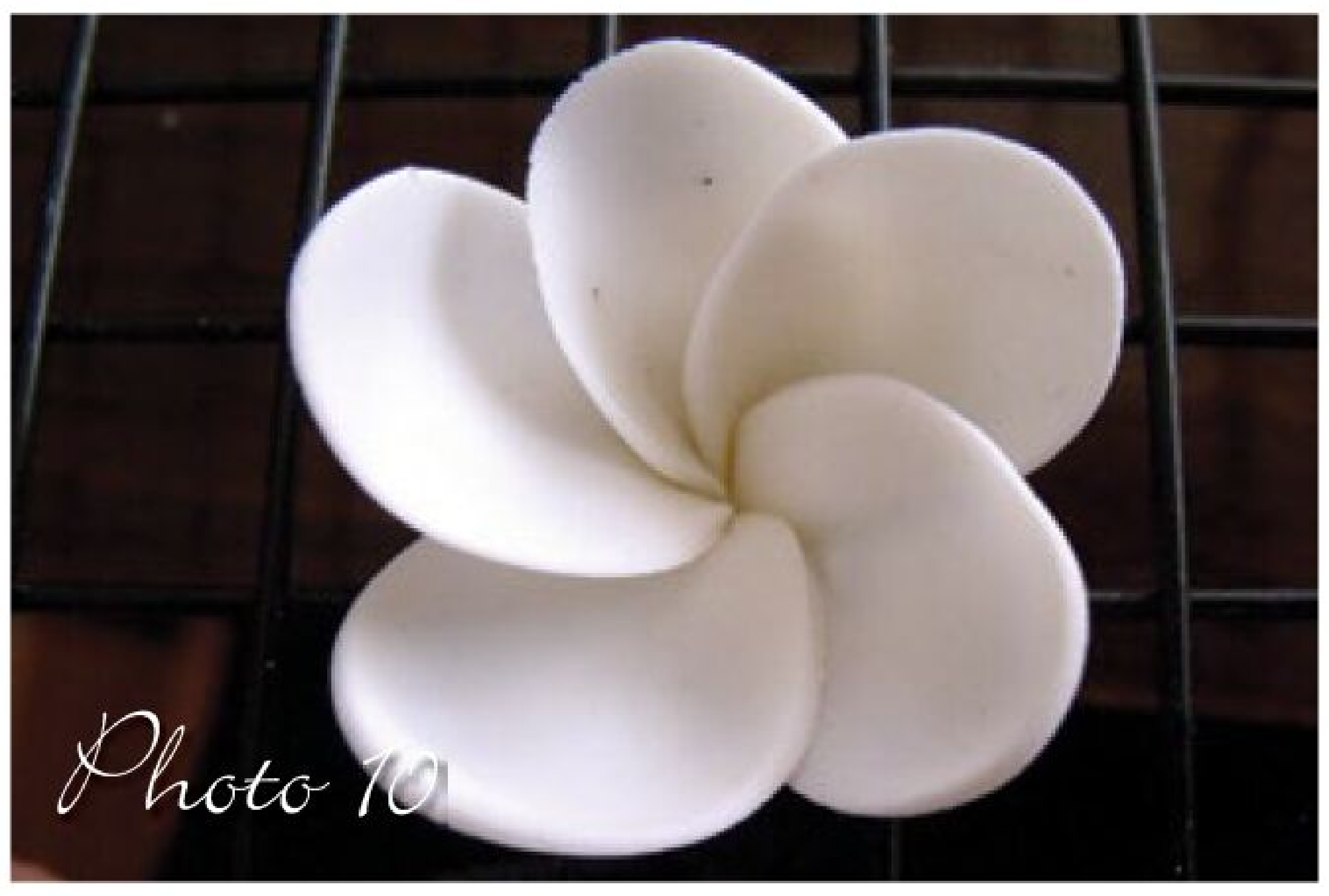


Photo 10

Tutorial

Deco Magic – Pour & Coat Gel

EASY MIX CAKE POPS INGREDIENTS
- 125gm butter
- 210gm sugar
- 2 x 50gm eggs
- 320gm self raising flour
- 160ml milk

This recipe will make between 15-24 cake pops depending on the size of tins or machine used.

TUTORIAL INGREDIENTS
- Pour and coat gel in your choice of colours
- Cake pops already made and on sticks

EQUIPMENT
- Scissors
- Glass

EASY MIX CAKE POP

Pre-heat oven to 160ºC - 180ºC.

STEP 1

Cream the butter and sugar until light and fluffy.

STEP 2

Add the eggs one at a time to the mix.

STEP 3

Sieve the flour and then add to the mix, alternating with the milk.

STEP 4

Place in cake pop tins or machine and bake for 10 minutes depending on size.

Pour and Coat Gel

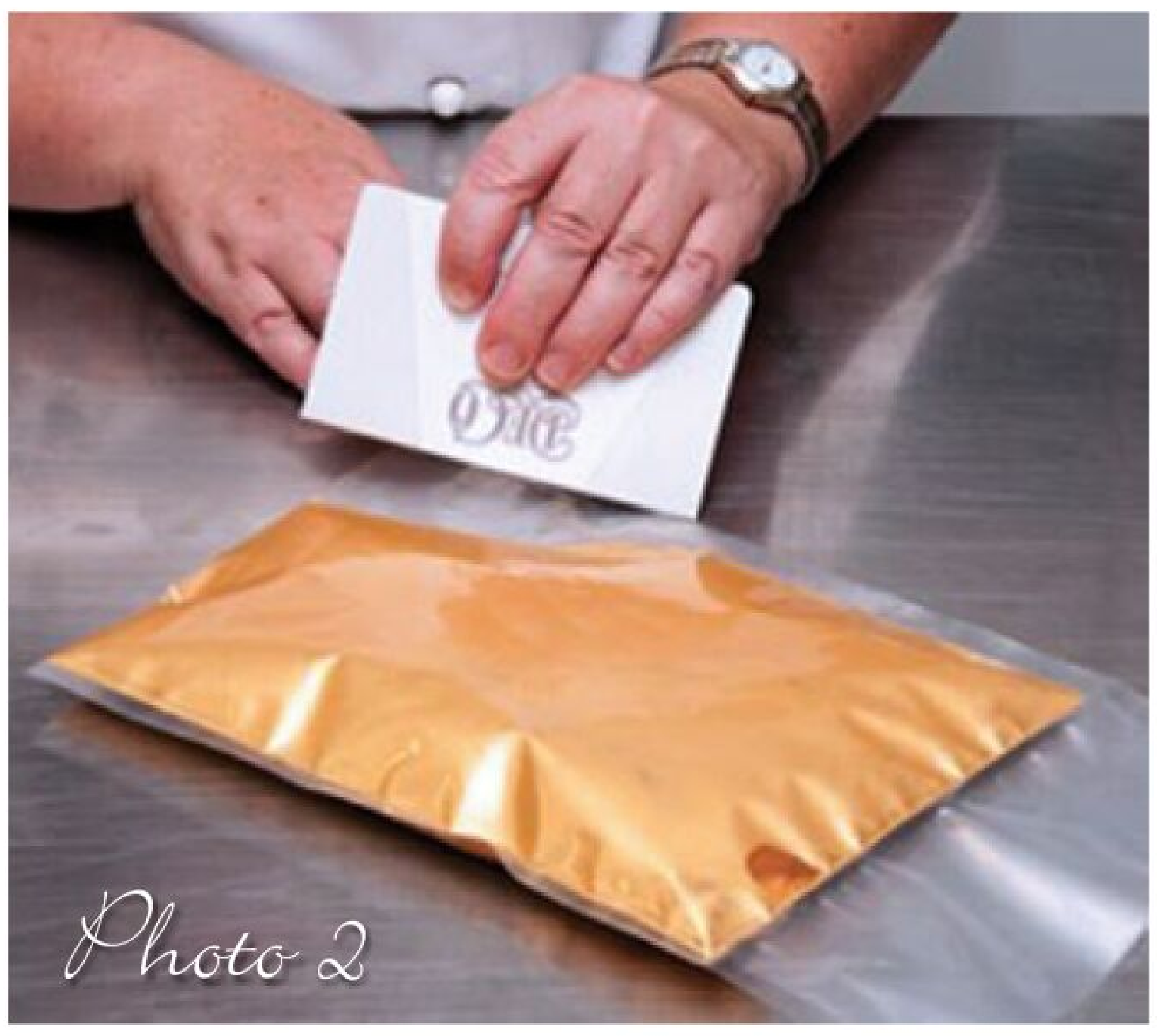
Deco Magic is proud to present a brand new product – "Pour and Coat Gel". This gel can be used in a variety of ways to create smooth and even coverings on cake pops, cookies or anything that needs a smooth topping. It is easy to use and is an Australian made product! (Photo 1)

STEP 1

Take your pour & coat gel pouch out of the bucket.

METALLIC RED
METALLIC GOLD
DECO
POUR & COAT

Photo 1



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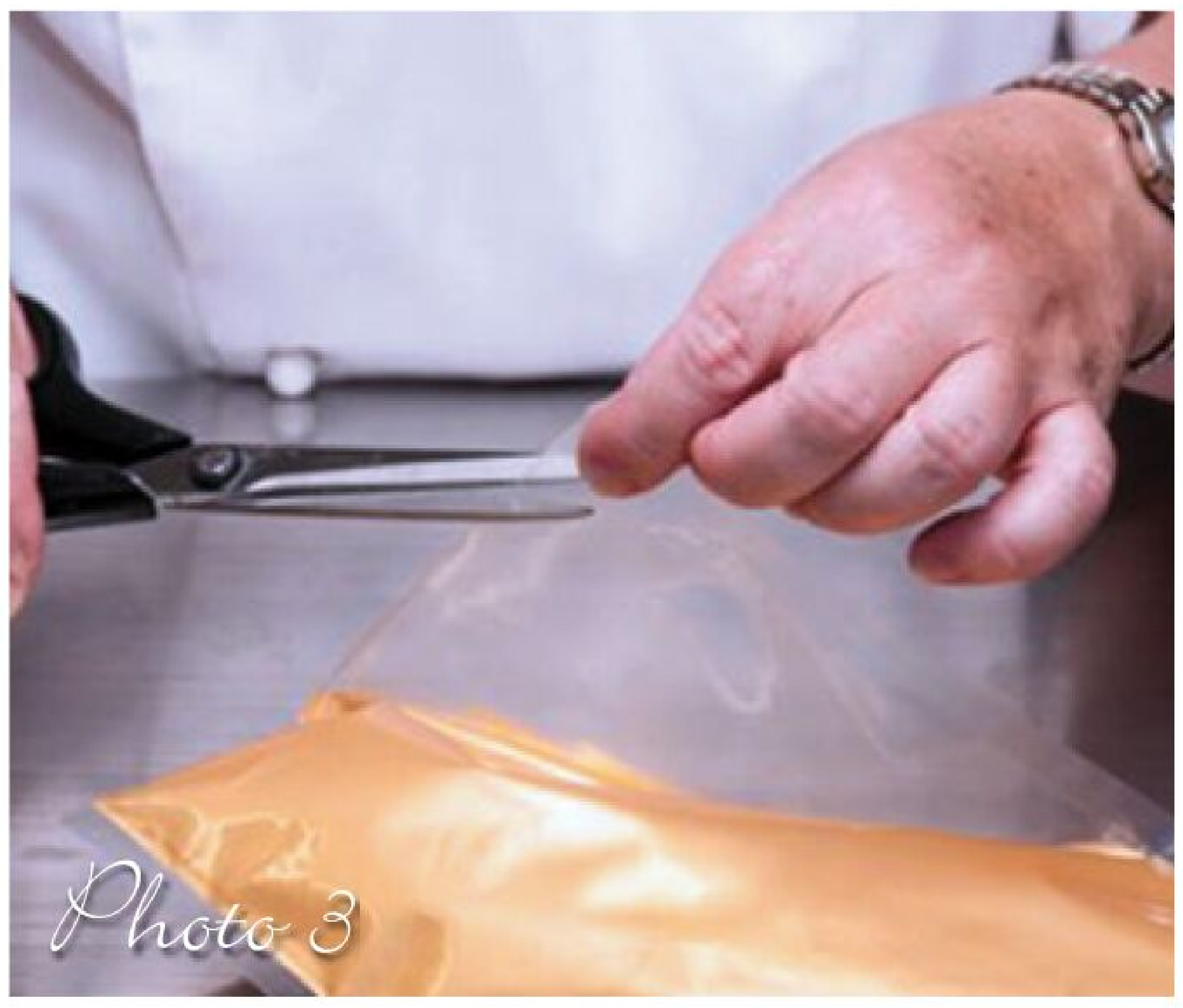
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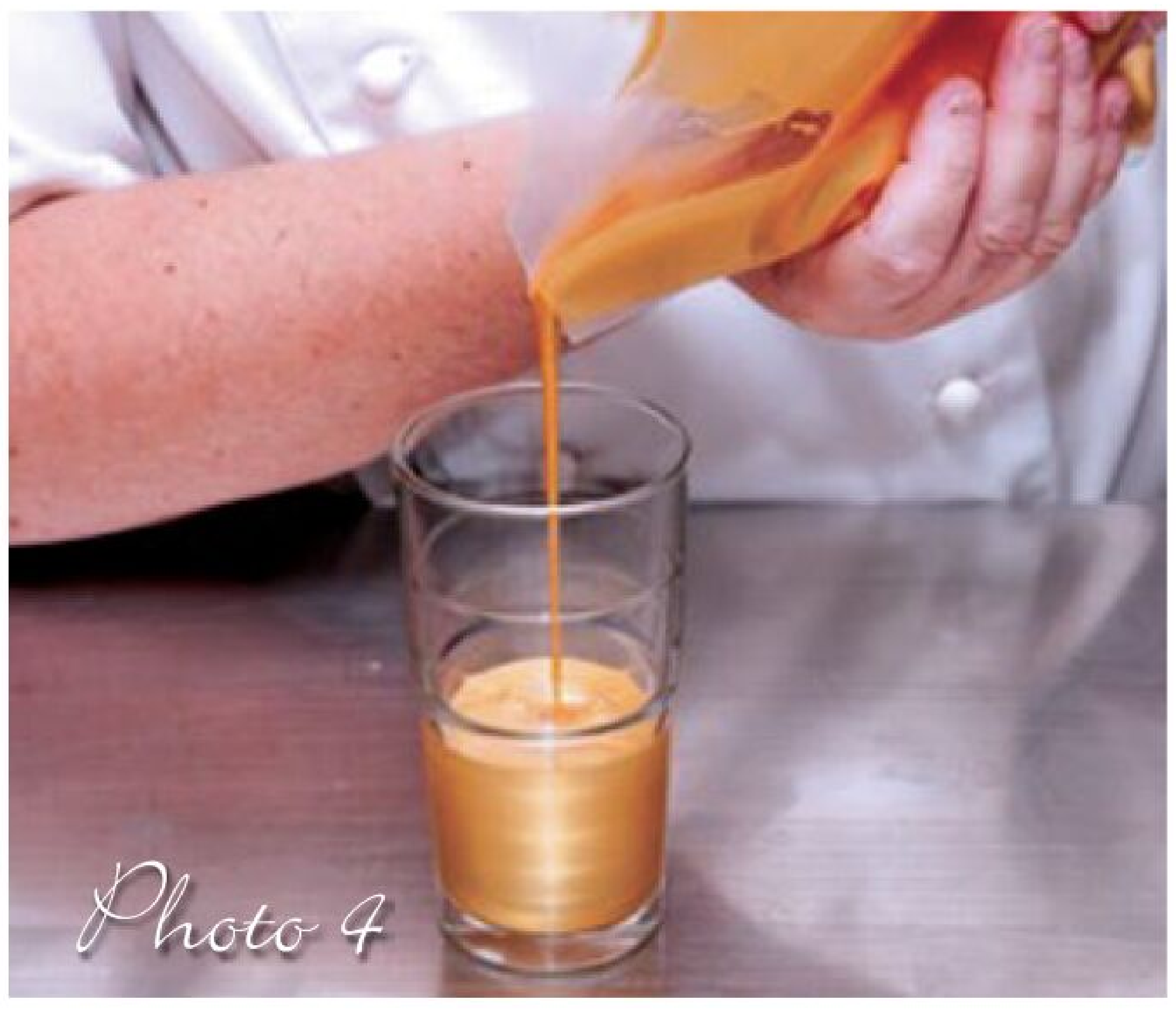


Photo 4

STEP 2
Using the card inside the bucket, scrape the gel away from the corner of the bag. (Photo 2)

STEP 3
Cut the corner of the bag with scissors. (Photo 3)

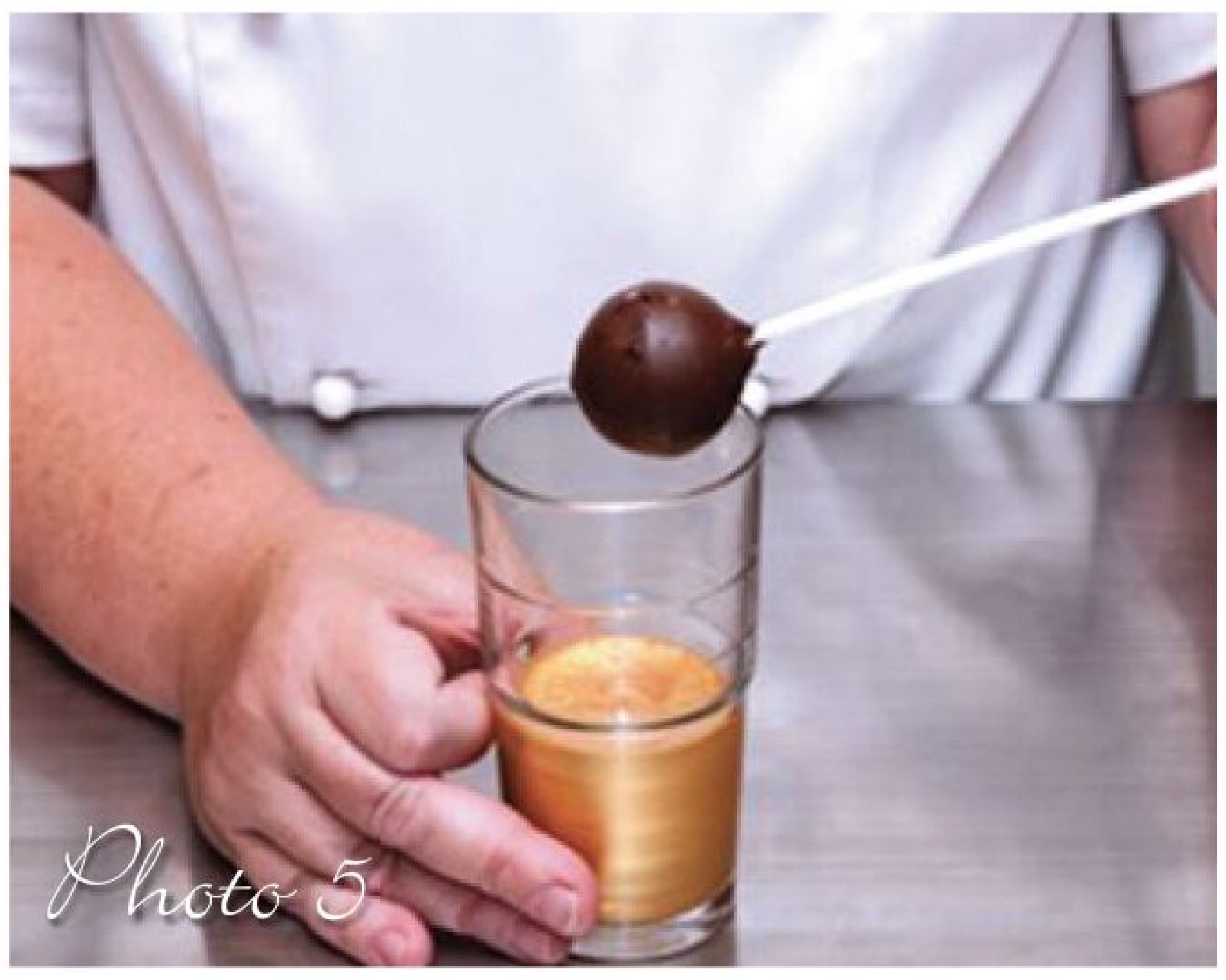
STEP 4
Pour the gel into a cup deep enough to dip the cake pop into. Pour a steady stream so you don't make a mess. Half fill the cup with gel. (Photo 4)

STEP 5
Take your cake pop and place it over the cup. (Photo 5)

STEP 6
Slowly immerse the cake pop into the gel. (Photo 6)

STEP 7
Continue to cover with gel, tyring to do this in one smooth motion.

STEP 8
Once covered, start to slowly take the cake pop out of the gel. (Photo 7)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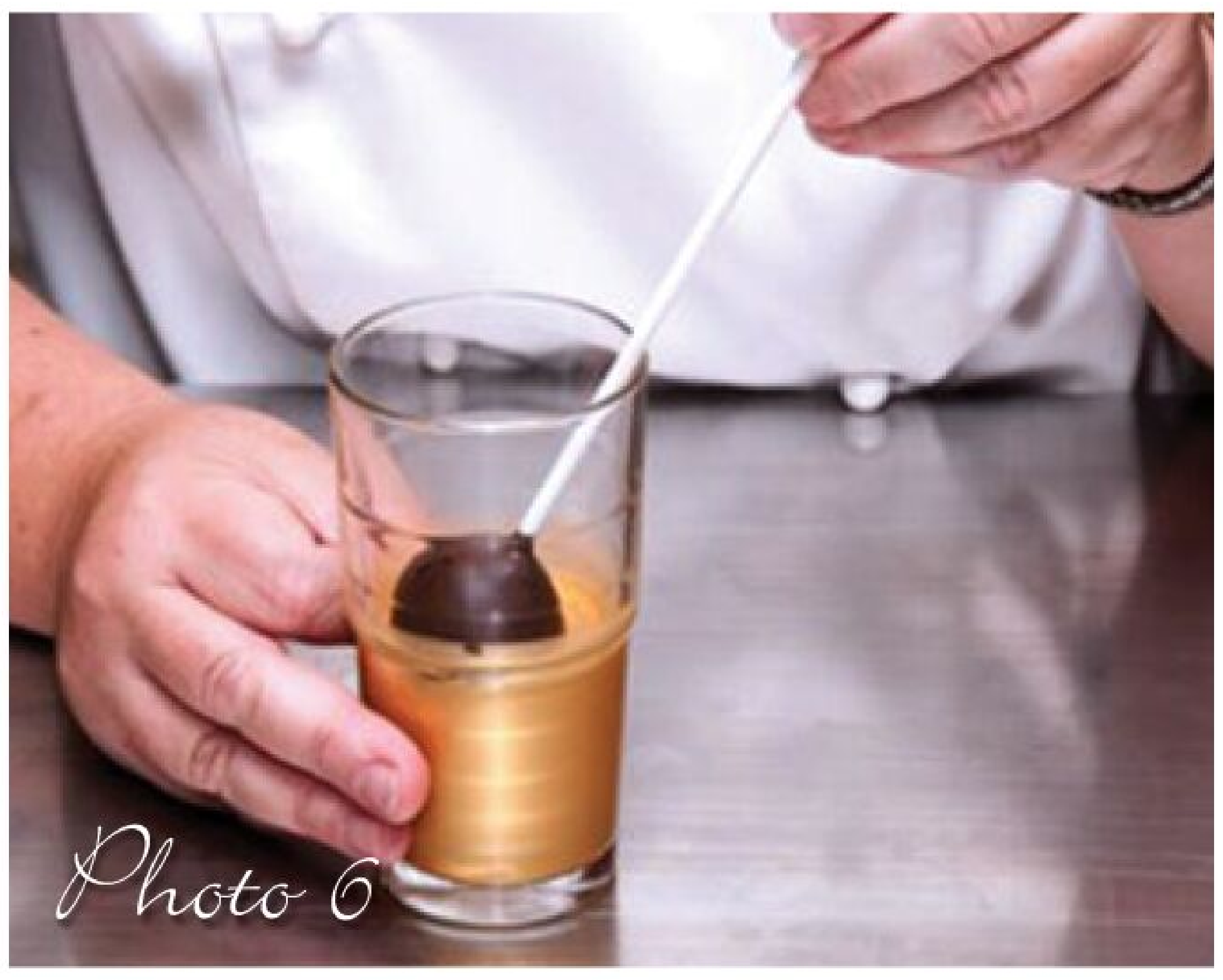
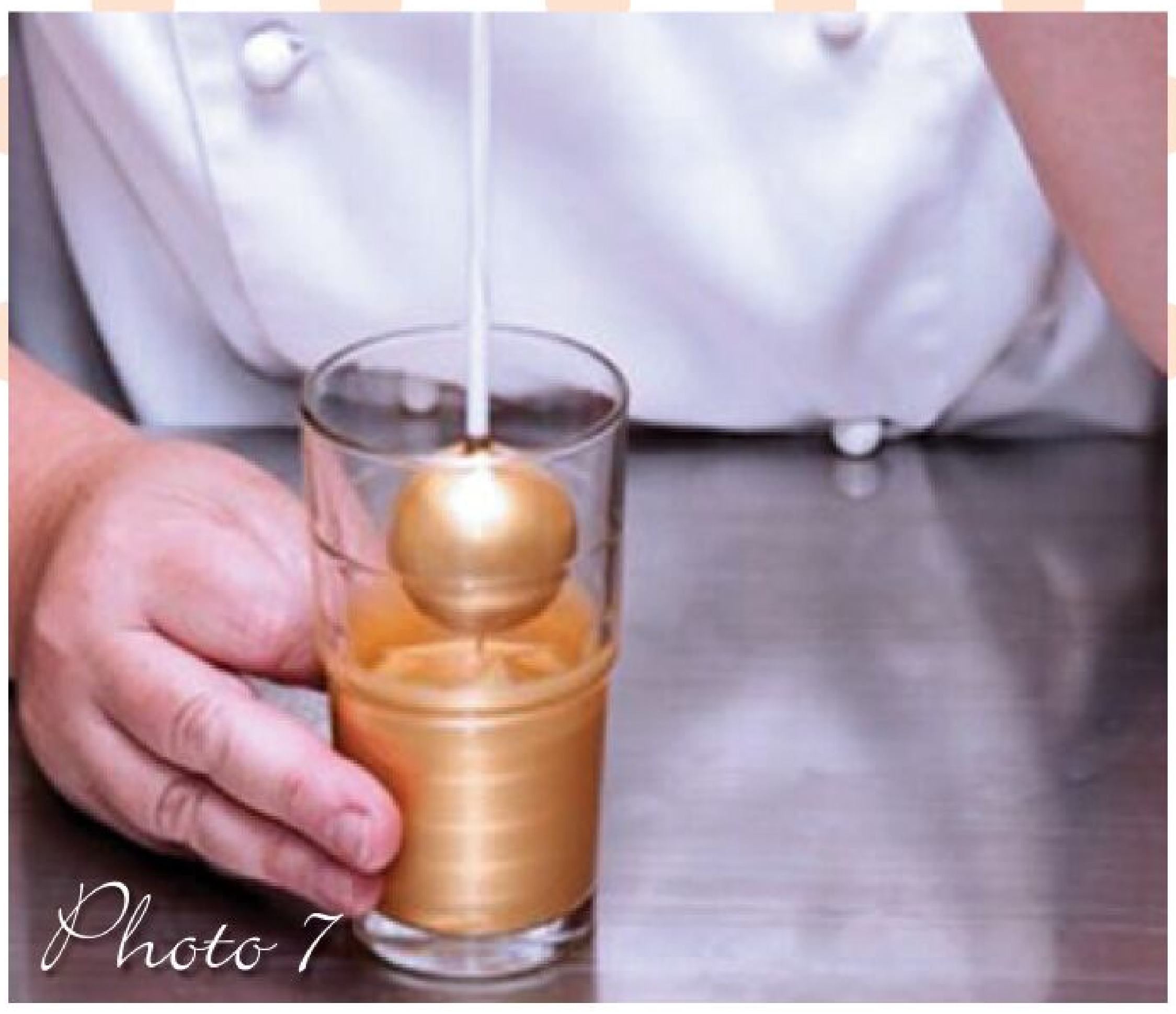


Photo 6

Easy



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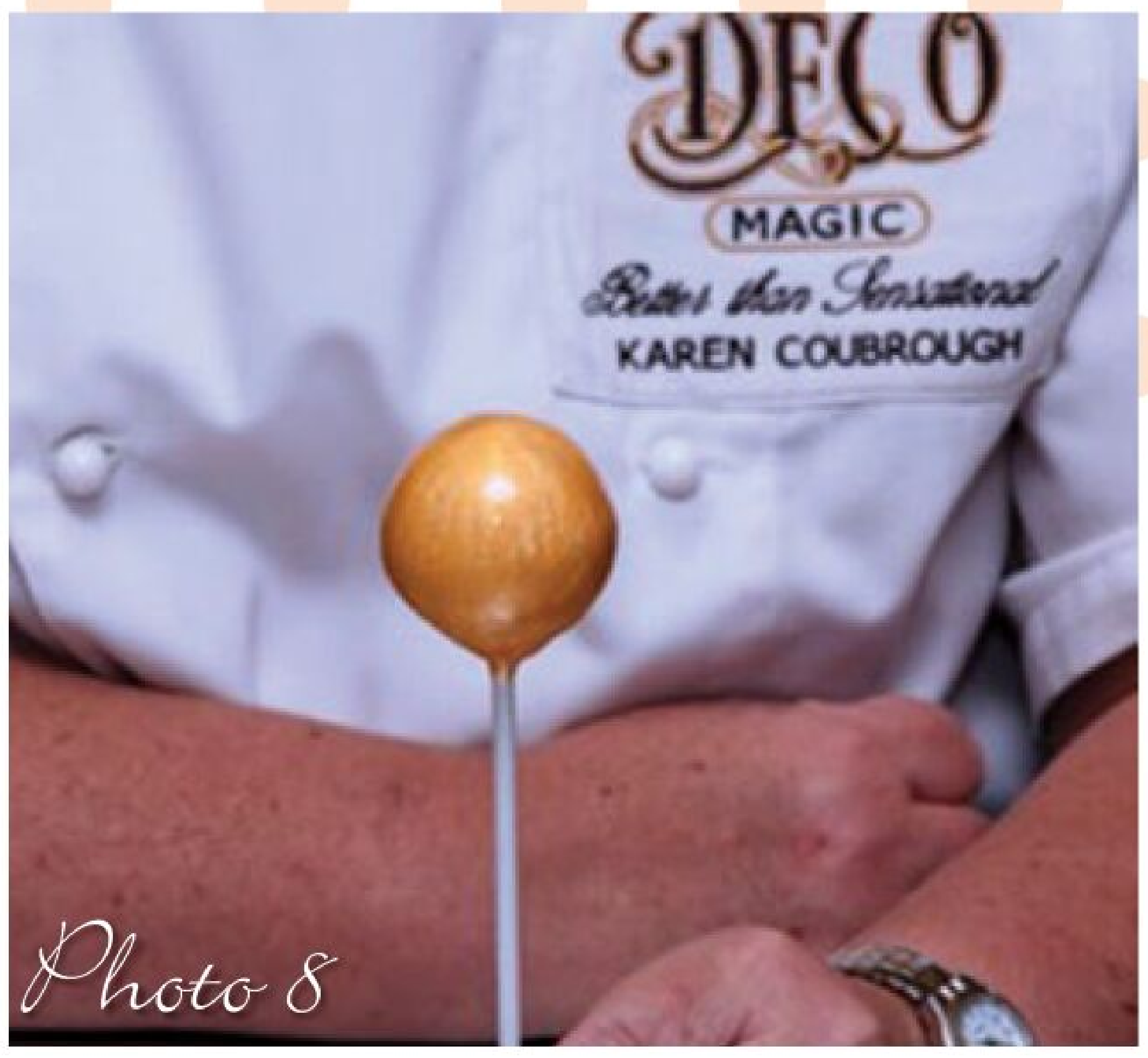

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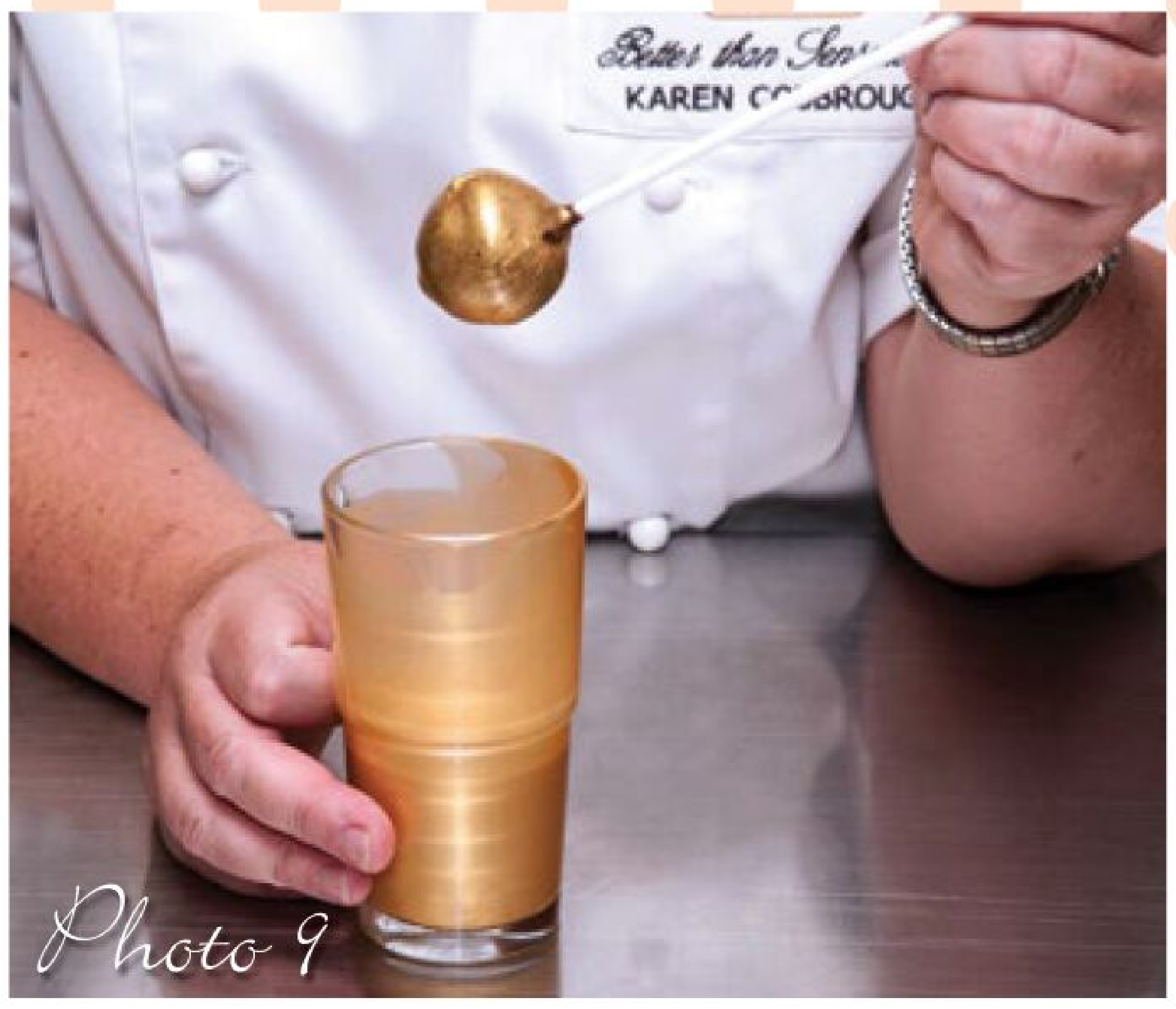


Photo 9

STEP 9

Do not spin the cake pop on the stick as you are removing it from the gel. Bounce it as you will get a cleaner finished product.

STEP 10

Continue to remove the cake pop from the cup.

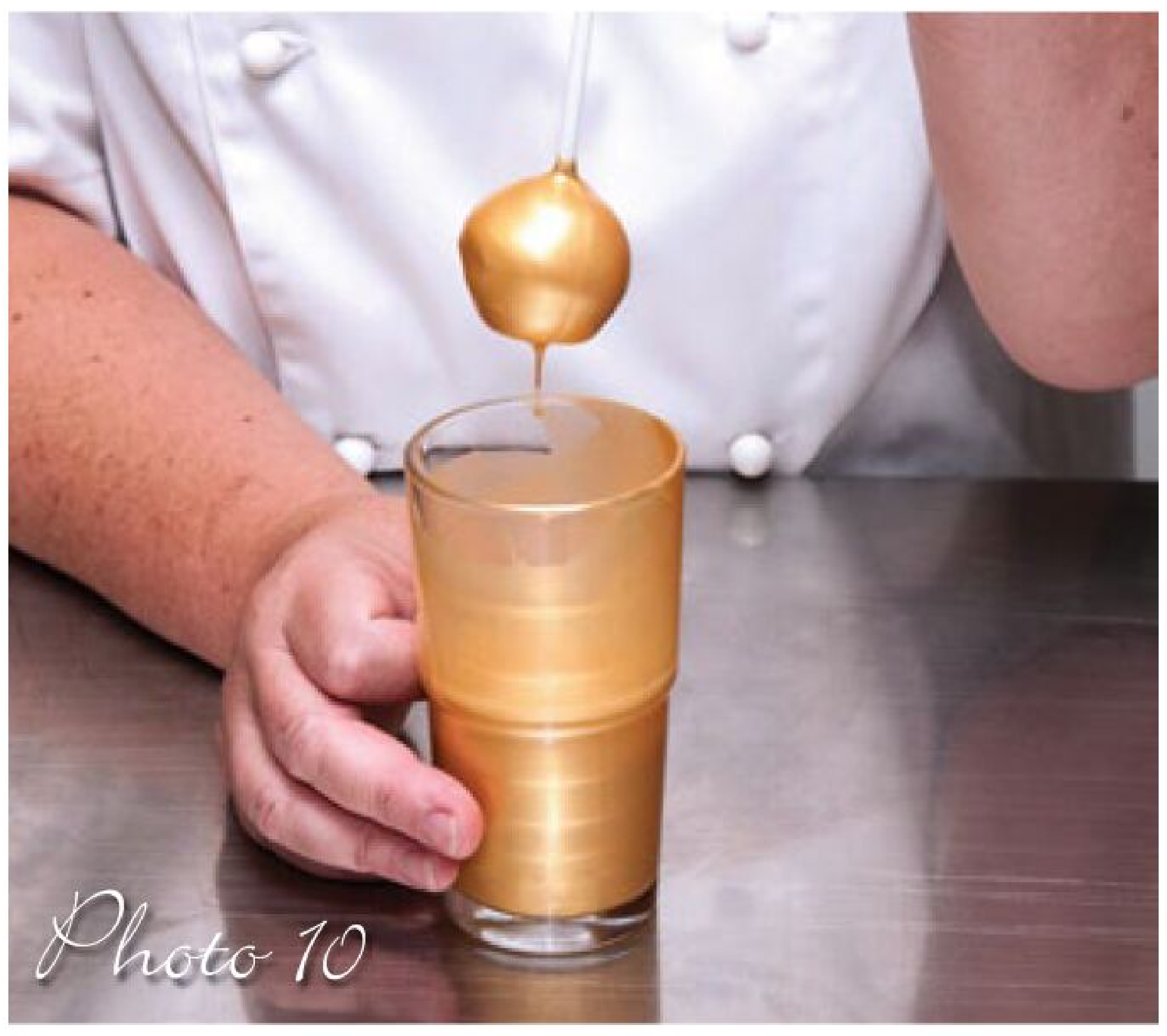
STEP 11

This is the end result. Leave on your cake pops rack to dry. This is how your cake pop should look. (Photo 8) When dry, re-coat the chocolate one as I find this leaves a better shine if coated twice. Do this exactly the same way you dipped them before. (Photo 9 & 10)

CAKE POPS FROM LEFT TO RIGHT: chocolate, chocolate double dipped in deco magic gold pour & coat, white chocolate cake pop dipped once in gold pour & coat, white chocolate cake pops (Photo 11)

TO PURCHASE YOUR DECO MAGIC PRODUCTS GO TO: www.decomagic.net
For more information regarding Deco Magic, please email karen@pipedontpaint.com.au
For instructional videos, visit our YouTube Channel: www.youtube.com/user/1DECOMAGIC

DECO MAGIC



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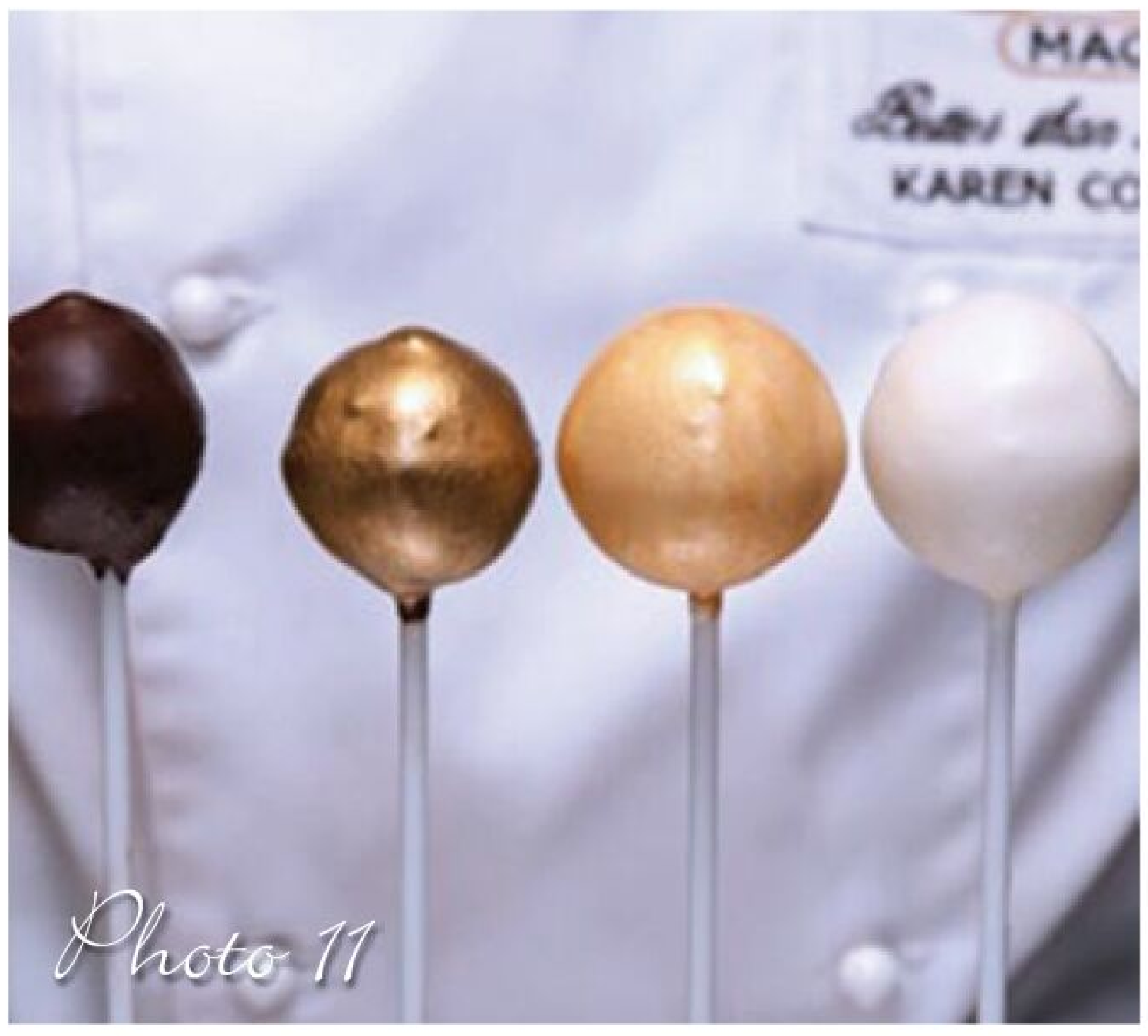

Photo 11

Looking for a realistic *Vintage Effect* on your cakes?

Cake Crack will help you achieve this rustic timber look with mimimum effort. Create realistic and edible textures for any decorations like roads, fences and buidings.

Cake Crack comes in powder form and once mixed is easily coloured with gel paste. Apply with a brush directly to any sugarpaste or even onto any sugarcookie dough before baking.

One small 50g pot of Cake Crack will cover at least 2 x 8" cakes and several cookies.

See our website for full instructions.

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Hidden Depths

Cupcakes for the Adventurous

Although deceptively simple in appearance,
this is a seriously grown up cupcake

INGREDIENTS

- Genoese sponge cupcakes (see recipe) Makes 24
- 1 cup dark rum (or ginger wine)
- Jar Ginger marmalade
- Jar Apricot puree
- 2 packets Dark chocolate Melts
- Whole almonds - one per cupcake
- Macaroon paste (see recipe)
- Icing sugar for dusting
- Simple sugar syrup (see recipe)

EQUIPMENT

- Patty cake trays
- Sharp knife
- Spreading knife
- Pastry brush.
- Piping bag with 1 cm round plain nozzle
- 2 cm round plain cutter or wide end of a piping tube
- Sieve for icing sugar

You could also use one of the good butter cake mixes available.

TO MAKE THE GENOESE SPONGE

STEP 1

Beat the eggs and sugar over hot water until pale and light.

STEP 2

Gently blend in flour, followed by the melted butter, until just clear. Do not over mix.

STEP 3

Fill greased patty tins slightly over half full.

STEP 4

Bake at 190 C. (170 C. fan forced) for approximately 25 minutes. Test by gently touching the tops. They should be springy and golden.
Tip out onto a rack and allow to cool. (Photo 1)
You could also use one of the good butter cake mixes available.

TO MAKE THE MACAROON PASTE

STEP 1

Break up eggwhites, then gently mix through the sugar and ground almonds. If the mix feels too firm to be able to pipe, added a teaspoon or two of water, and mix through.

STEP 2

This paste is not cooked, so if the idea of using raw eggwhite is a concern, use “Actiwhite” powder instead, which is made from milk product. Make up as per the packet instructions, and

Photo 1

Photo 2

I'M EZY

Easy

Hidden Depths
Cupcakes for the Adventurous

TO MAKE THE GENOESE SPONGE INGREDIENTS

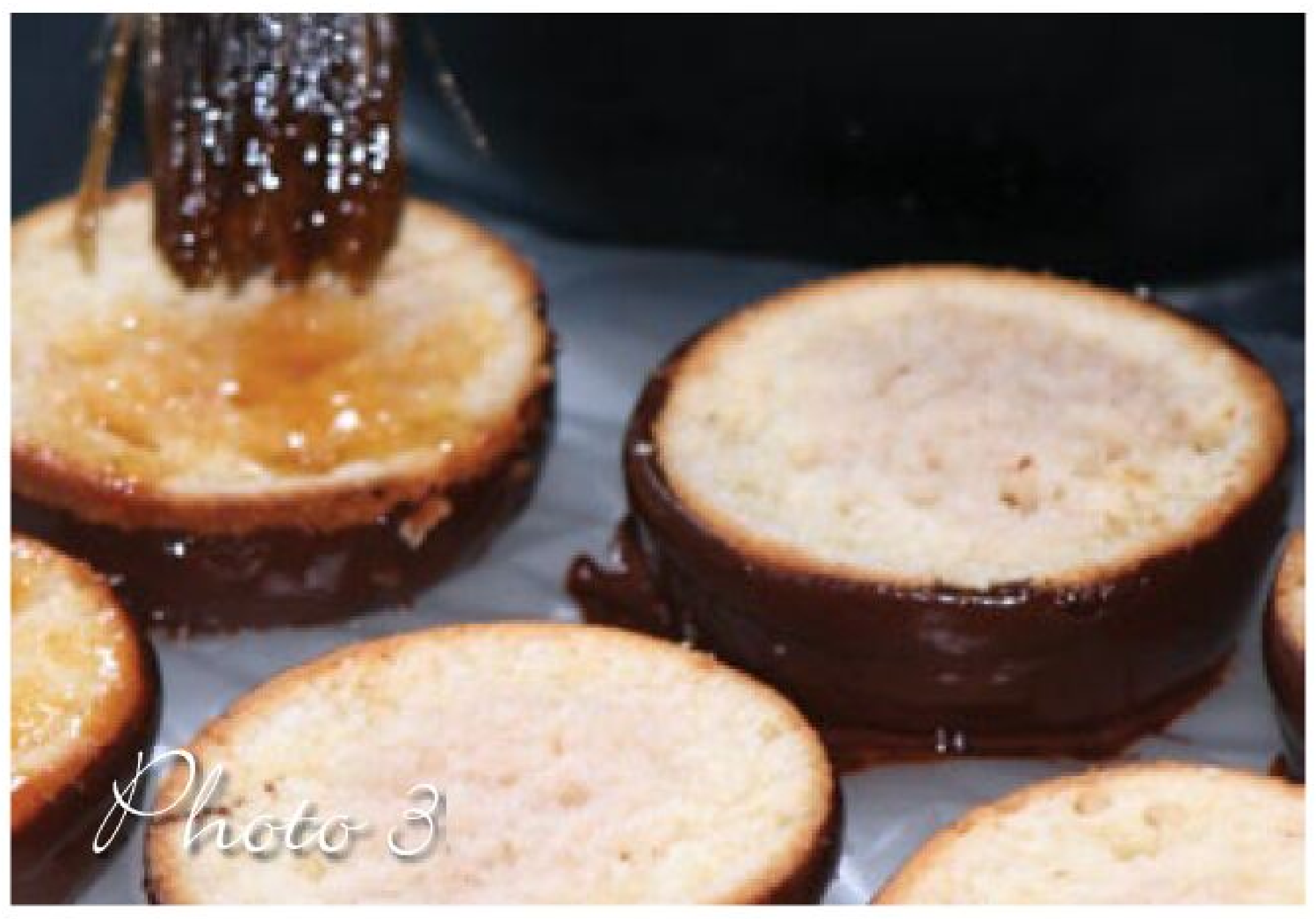
- 3 eggs
- 6 tbsp. Castor sugar
- 2/3 cup Plain Flour
- 50 gr melted butter

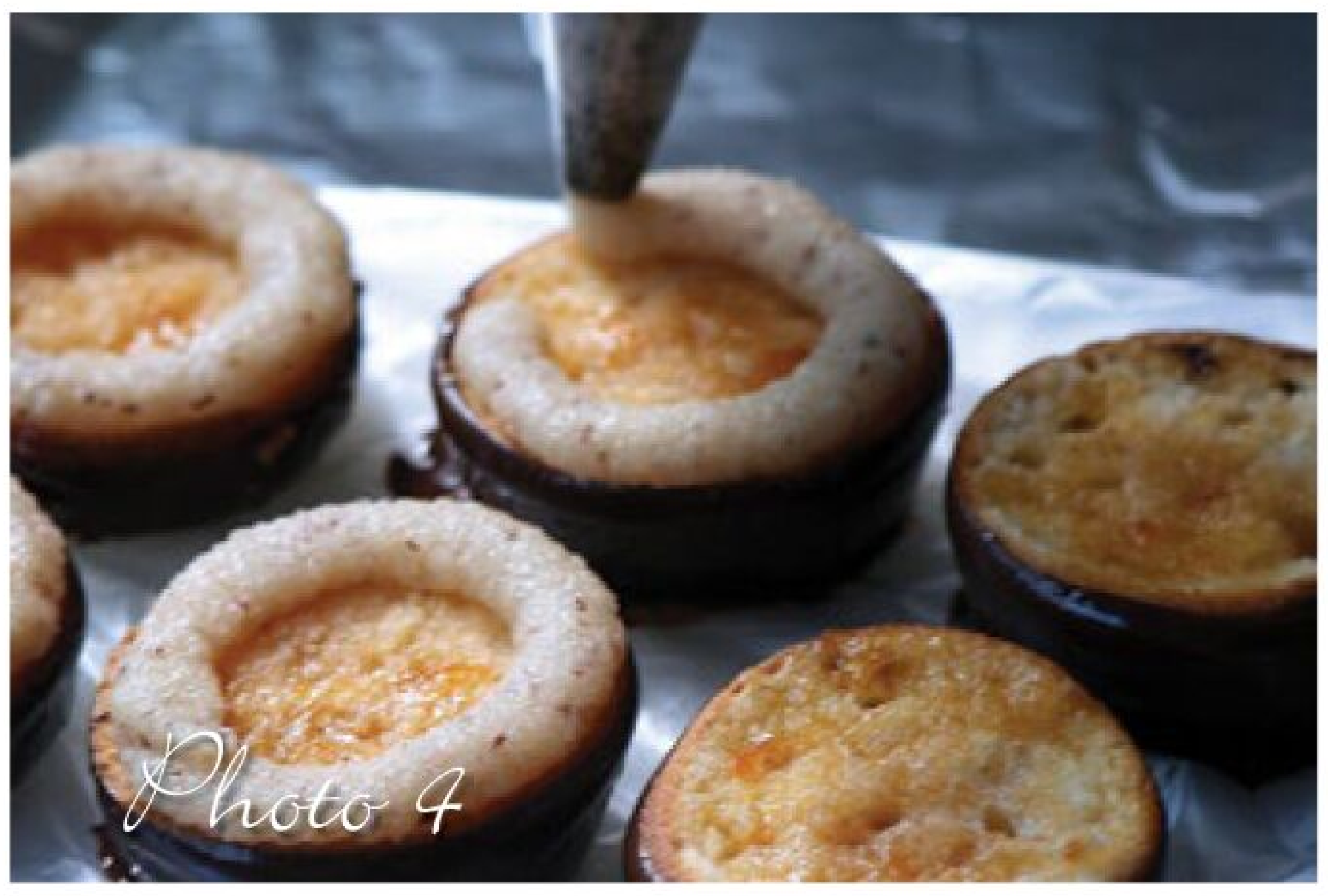
TO MAKE THE MACAROON PASTE INGREDIENTS

- One eggwhite,(or use Actiwhite to make 1/4 cup, as per instructions on packet)
- 1/2 cup Caster sugar
- 1 cup ground almonds
- Drop of almond essence to taste

TO MAKE A SIMPLE SYRUP INGREDIENTS

- 1 Cup of water
- Half cup of granulated sugar
- Rum or ginger wine





allow to stand for 30 mins before using.

TO MAKE A SIMPLE SYRUP
STEP 1

Add half a cup of granulated sugar to one cup of water.

STEP 2

Stir until dissolved, bring to boil. Simmer for 5 mins. Add rum or ginger wine once cooled.

PUTTING IT ALL TOGETHER
STEP 1

Cut off the tops neatly and place to one side. If it is a hot day, cover the cakes with cling wrap to prevent drying out.

STEP 2

Melt the chocolate in a fairly shallow bowl. I do this in a stainless steel bowl over hot water, but if you prefer to use a microwave, then use a non-metal bowl, of course.

STEP 3

Push a fork into the cut top and lower the bases into the chocolate. If this is a problem then turn them upside down and paint the outsides with chocolate using a wide soft brush. You will need to repeat this as the coverage may not be complete and the cakes will leak syrup when moistened.

STEP 4

While the bowl of chocolate is still soft, dip the wide end of each almond into it, and set aside to harden on a piece of baking paper

STEP 5
Stand the cupcakes onto baking paper to set. It helps if the bottoms are wiped against the edge of the bowl to avoid the chocolate flowing out and looking too untidy.

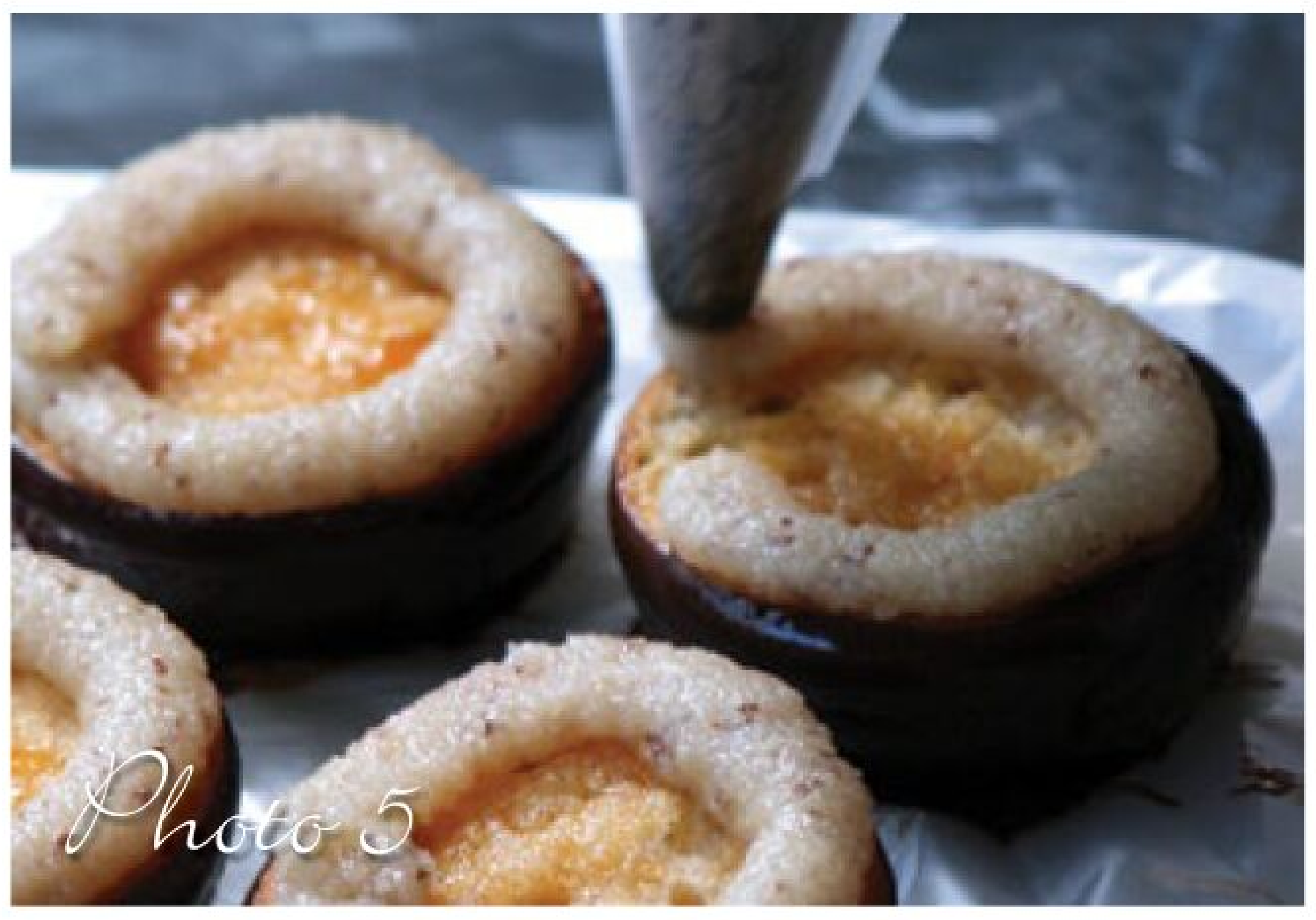
STEP 6
Using a small spoon, pour about a teaspoonful of the rum syrup into the centres. Bring the apricot puree to the boil and brush over the cut surface to seal it. (Photo 3)

STEP 7
Place the macaroon paste into a piping bag with a 1 cm plain hole. Twist the top tightly and carefully pipe a ring of the paste around the outer edge of each cake, keeping within the chocolate wall. If your finish point is not smooth, pat the join down with a moistened fingertip. (Photo 4 & 5)

STEP 8
Fill the open centre with a teaspoon of ginger marmalade which has been stirred up to smooth out some of the lumpy jam (there will still be ginger lumps of course). (Photo 6)

Note: The depth of the chocolate needs to be enough to dip the bases, covering to the edge of the cut surface, but not over it.

Note: These are best not refrigerated if possible, as it prevents the flavours from blending. If making the day before, remove from fridge two hours before serving and allow to return to room temperature before dusting, otherwise the icing sugar will dissolve. Keep the almonds to one side and add at the last minute.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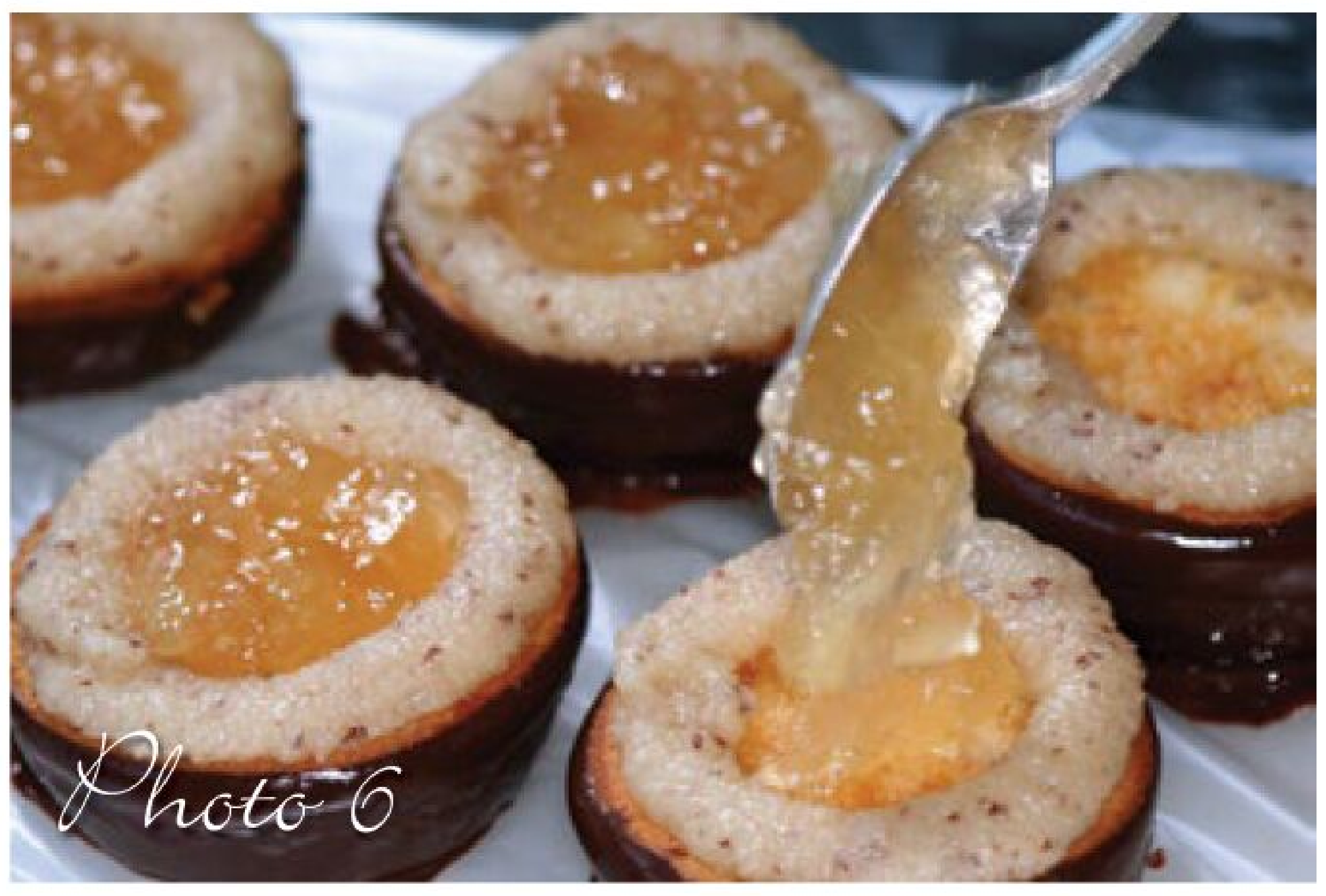
Photo 6

STEP 9
Cut a neat hole in the cake tops, with a 2 cm. cutter or the wide end of a piping tube.

STEP 10
Gently press the tops onto the bases, and dust heavily with icing sugar. (If you are making these in advance, then do this just before serving)

STEP 11
Finally, put one chocolate dipped almond into each hole on an angle. These can be served like this, or placed into beautiful cupcake cases.

NANCY SAYERS
chaos@skymesh.com.au

Cakes AROUND Town

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FOR THE MOST EXQUISITE CAKE LACE IN TOWN...

Prepare to be amazed...
The new Cake Lace by Claire Bowman has arrived and with an amazing range of mats and edible lace product called Cake Lace - you will be astounded with how easy it is to achieve the most intricate of lace designs.

What makes Cake Lace different to the others on the market?
You can set it in under 12 minutes in your oven. No more waiting for 24 hours or more, simply spread, set and use. You can make projects months in advance and keep airtight.

Does it come in a Colours?
Cake Lace comes in white, black, red, pearl, gold and silver. This will be the first time you can achieve true metallic coloured edible lace with ease.

Where can you buy it?
Claire Bowman's amazing range of delicate Cake Lace products are available *now* at Cakes Around Town online or in-store 1/2 Sudbury St, Darra QLD.

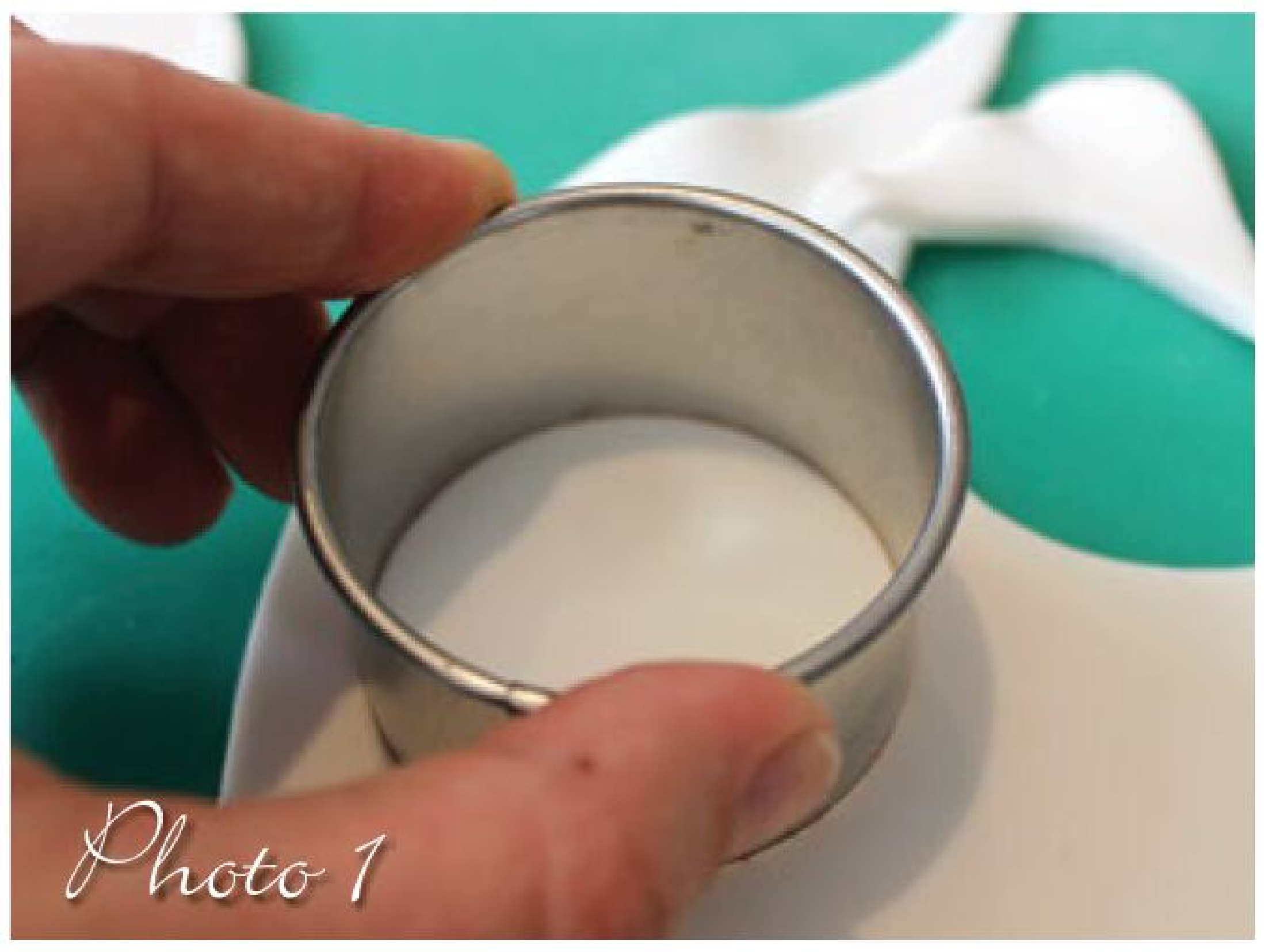
www.cakesaroundtown.com.au

Get Well Soon

INGREDIENTS
- Batch of cupcakes - the ones used in this project were baked in size 550 red and red and white polka dot patty pans
- Buttercream icing
- Fondant with tylopour added or Gumpaste in white, a pale tan (bandaid kind of colour!), red and pink (or any colour your patient would like for the "Get Well" message.

EQUIPMENT
- 1M piping nozzle
- Piping Bag
- Non-stick mat
- Small non-stick rolling pin
- Small Paintbrush
- Petal Dust in red, black and silver (or silver edible paint if preferred)
- Decorator's Alcohol
- Assorted Shapes Cutter Set
- Round Scalloped Edge Cutter
- Edible Black Marker
- Piece of raw Spaghetti
- FMM Alphabet Tappits
- Sugar Glue

Know someone who isn't feeling too great? Why not make some cupcakes to cheer them up because let's face it - who really feels like a bowl of chicken soup and is there anything a cupcake can't fix?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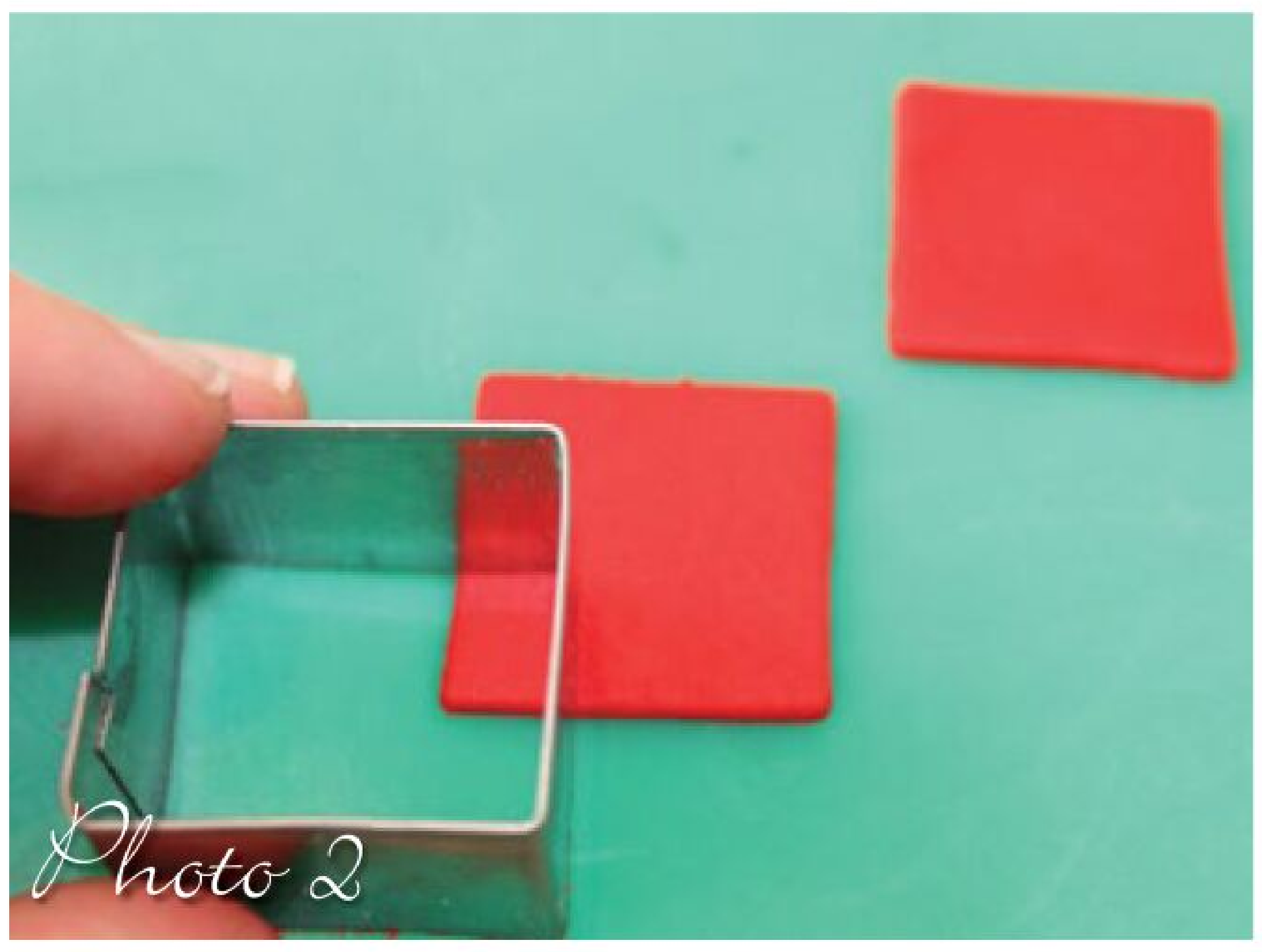


Photo 2

Bake cupcakes and allow to cool

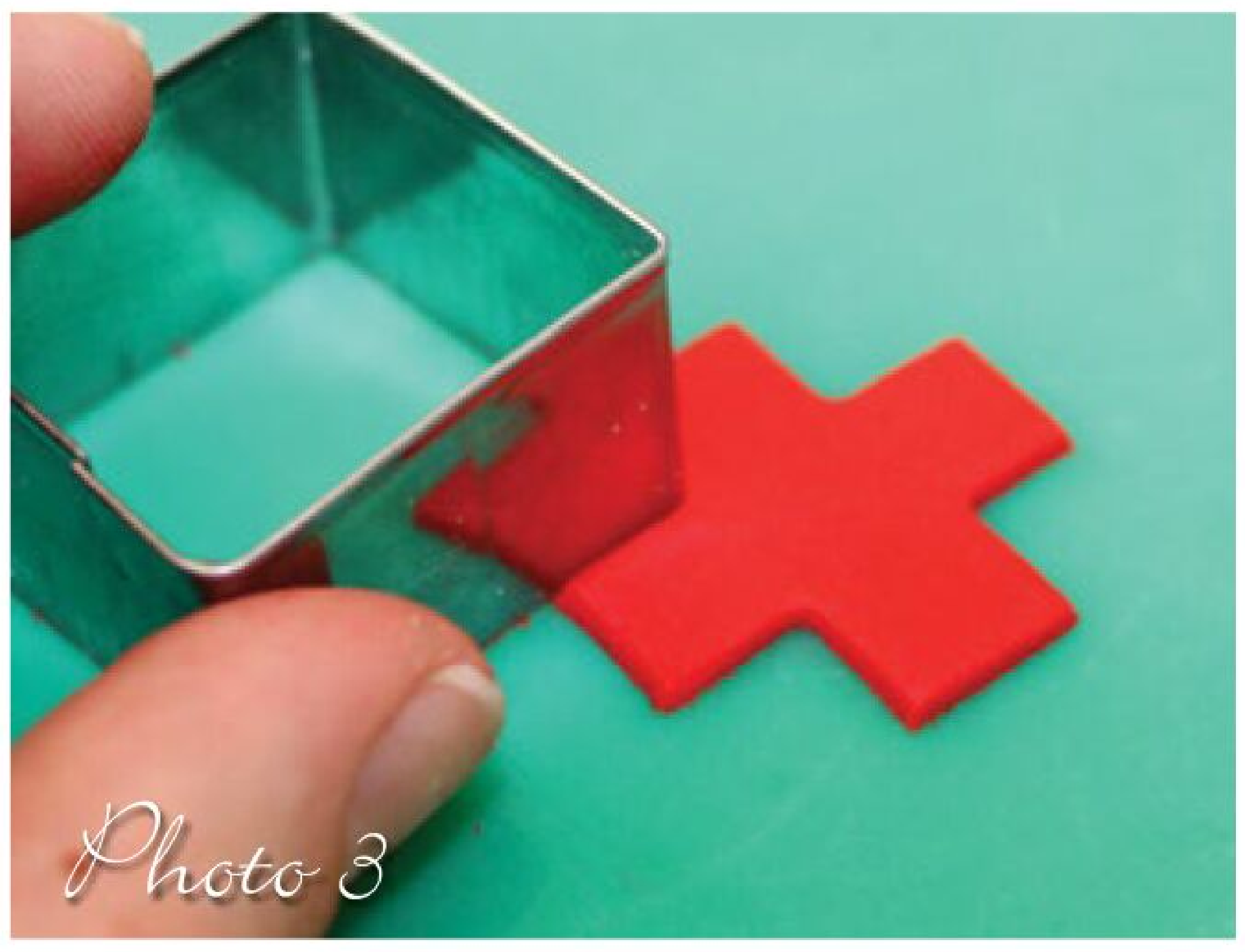
TO MAKE THE RED CROSS

STEP 1

Roll out a small amount of white fondant that has tylopour added or use gumpaste and cut out as many circles as required. (Photo 1)

STEP 2

Roll out some red fondant and cut out a small square.
Use the corners of the square cutter to turn it into a cross.
Glue the cross onto the white circle and allow to dry.
(Photo 2, 3, 4)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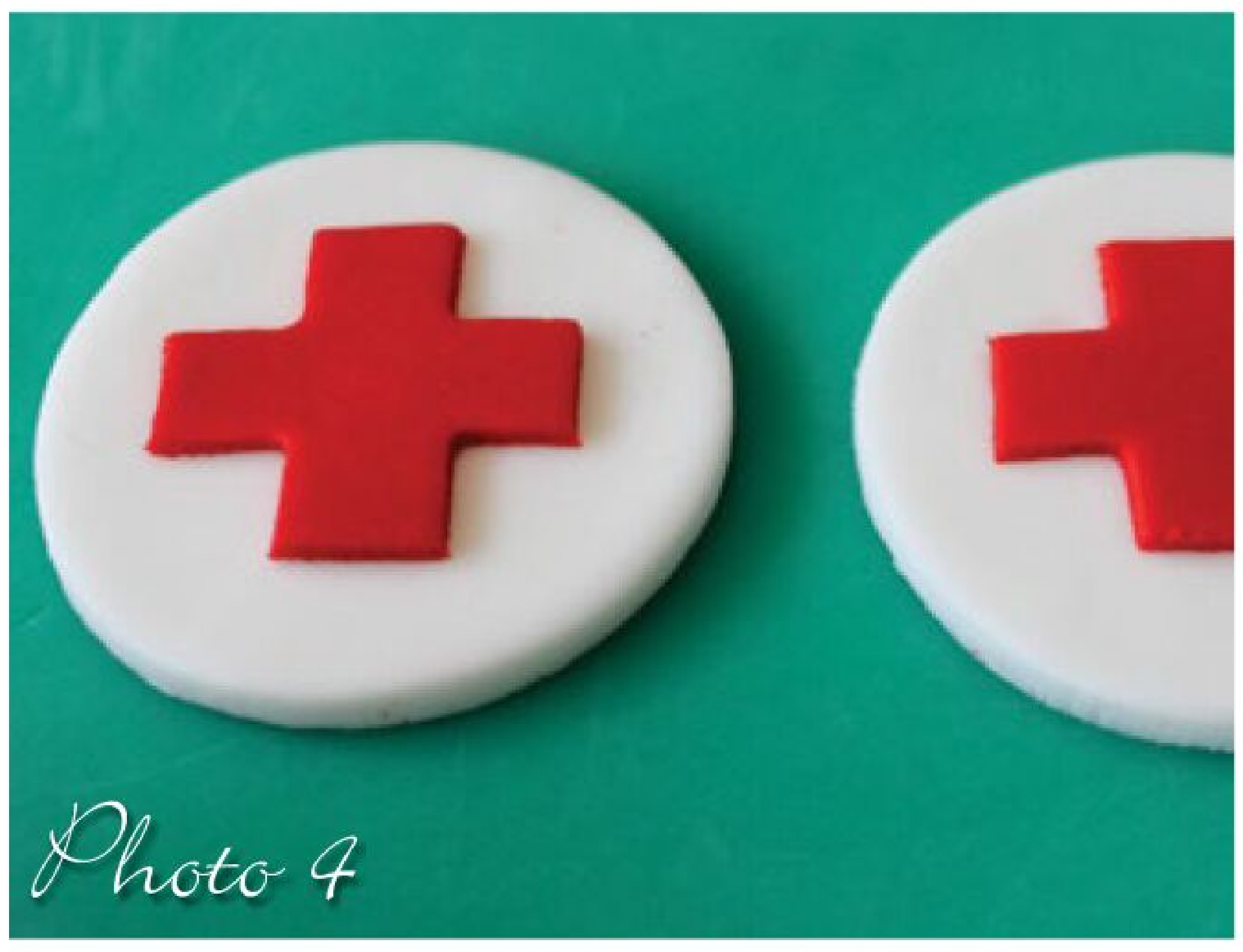


Photo 4

Get
Well
37.7

37.7
Get
Well
I'M EZY
Easy

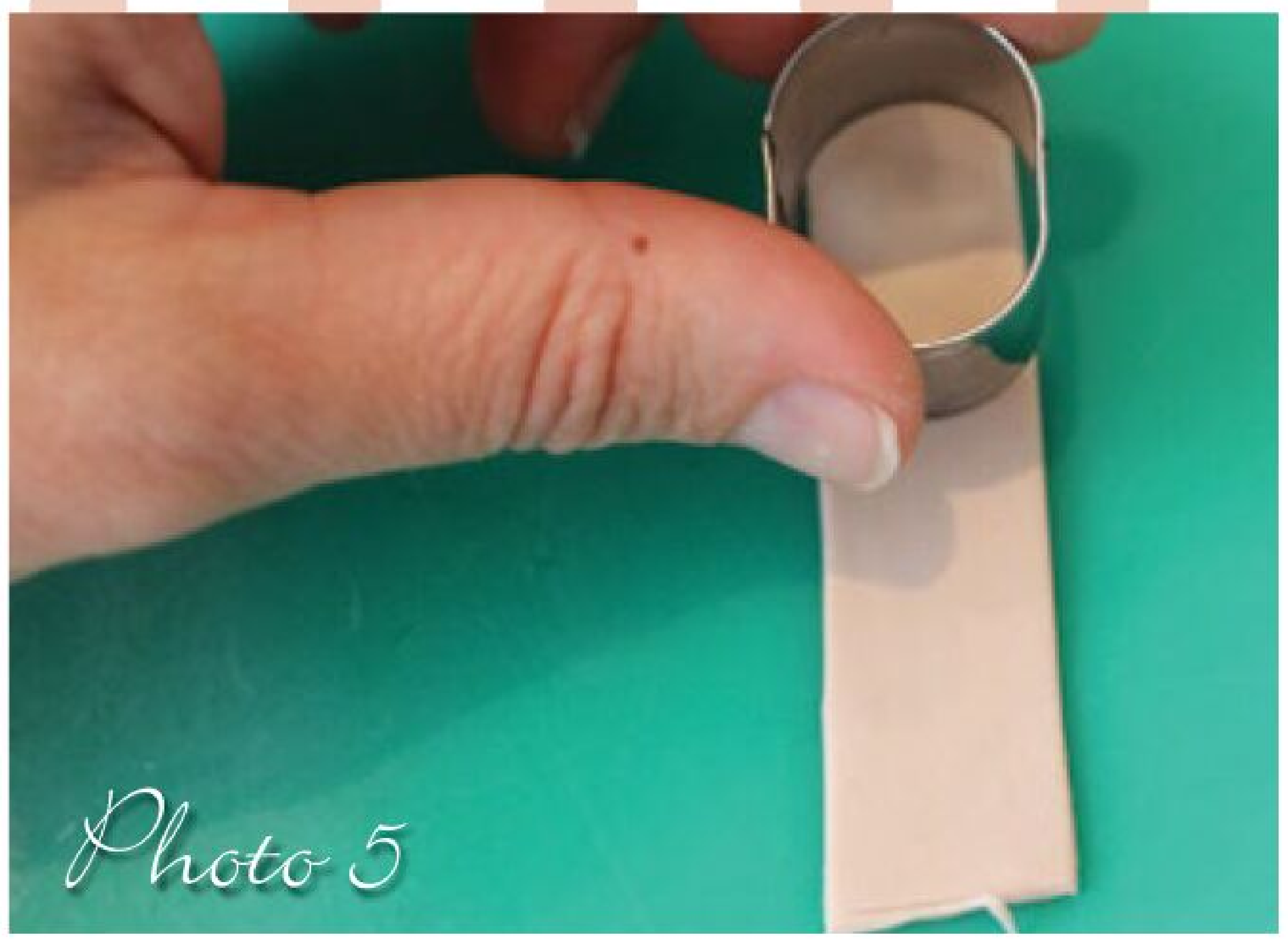
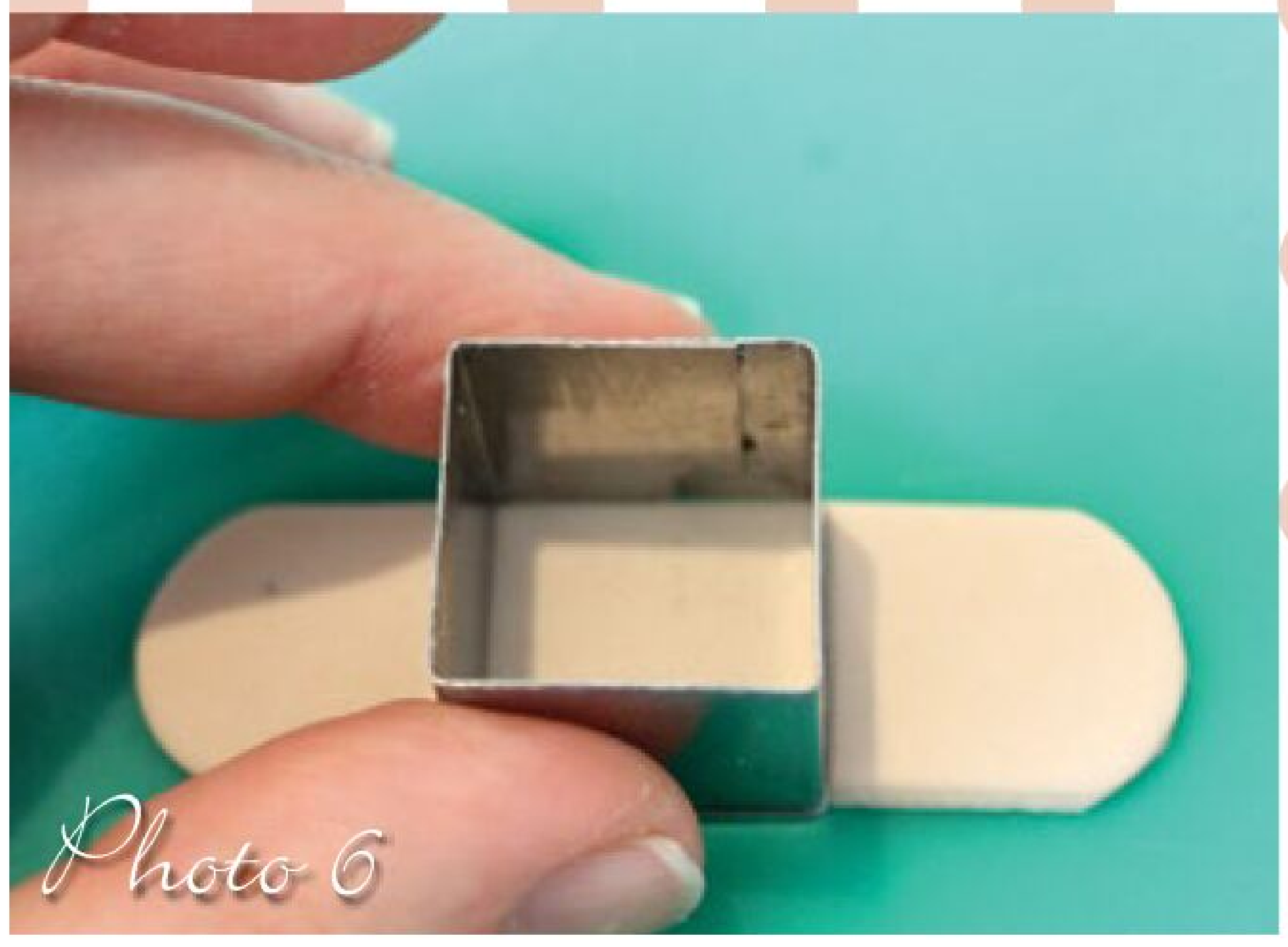


Photo 5



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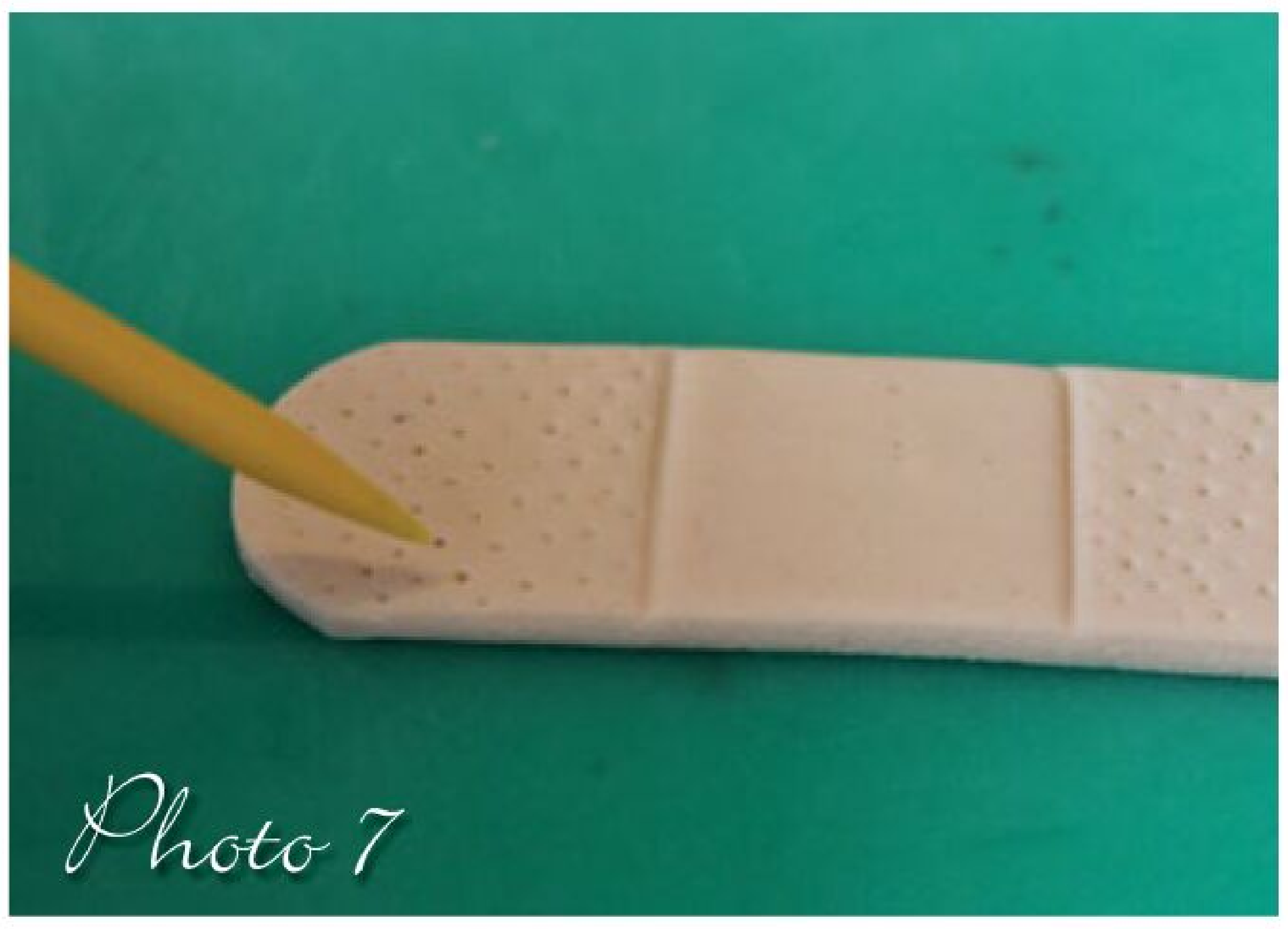

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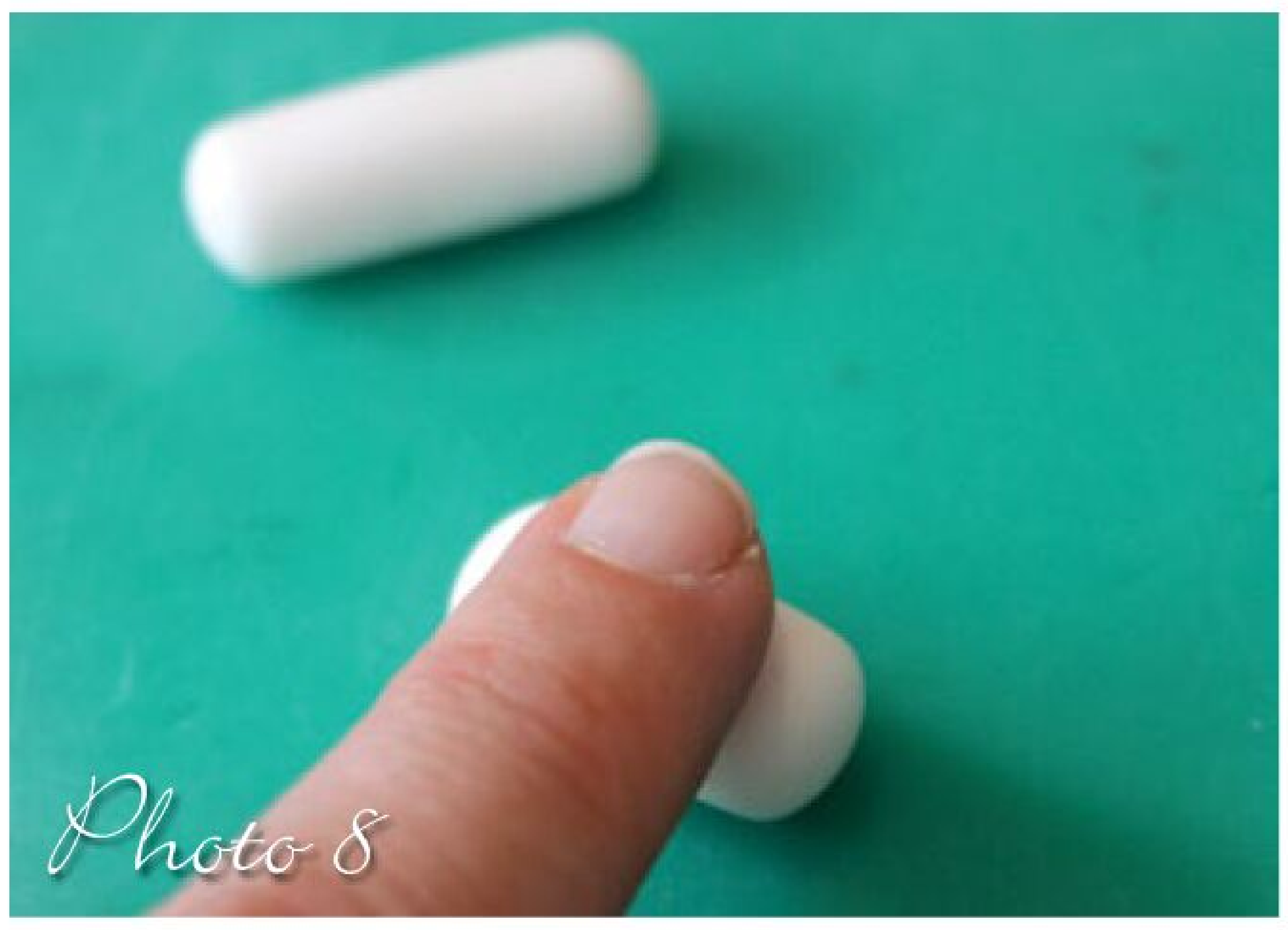


Photo 8

TO MAKE THE BANDAID

STEP 1

Roll out some of the tan coloured fondant with tylopour added into a strip the width of a bandaid.

STEP 2

Use the oval shaped cutter in the assorted shapes tin set to round the ends of the rectangles to create a bandaid shape. (Photo 5)

STEP 3

Now divide the bandaid into three sections by indenting lines across it using a small square cutter. (Photo 6) Use a toothpick or a pointy ended tool to poke the air holes into the bandaid. (Photo 7) Leave to dry.

TO MAKE THE CAPSULES

STEP 1

Roll a sausage of white fondant and use the non serrated knife to cut it into smaller, capsule sized pieces. Round the ends slightly and leave to dry. (Photo 8)

STEP 2

Once dry, paint one end with red petal dust mixed with decorator's alcohol. (Photo 9)

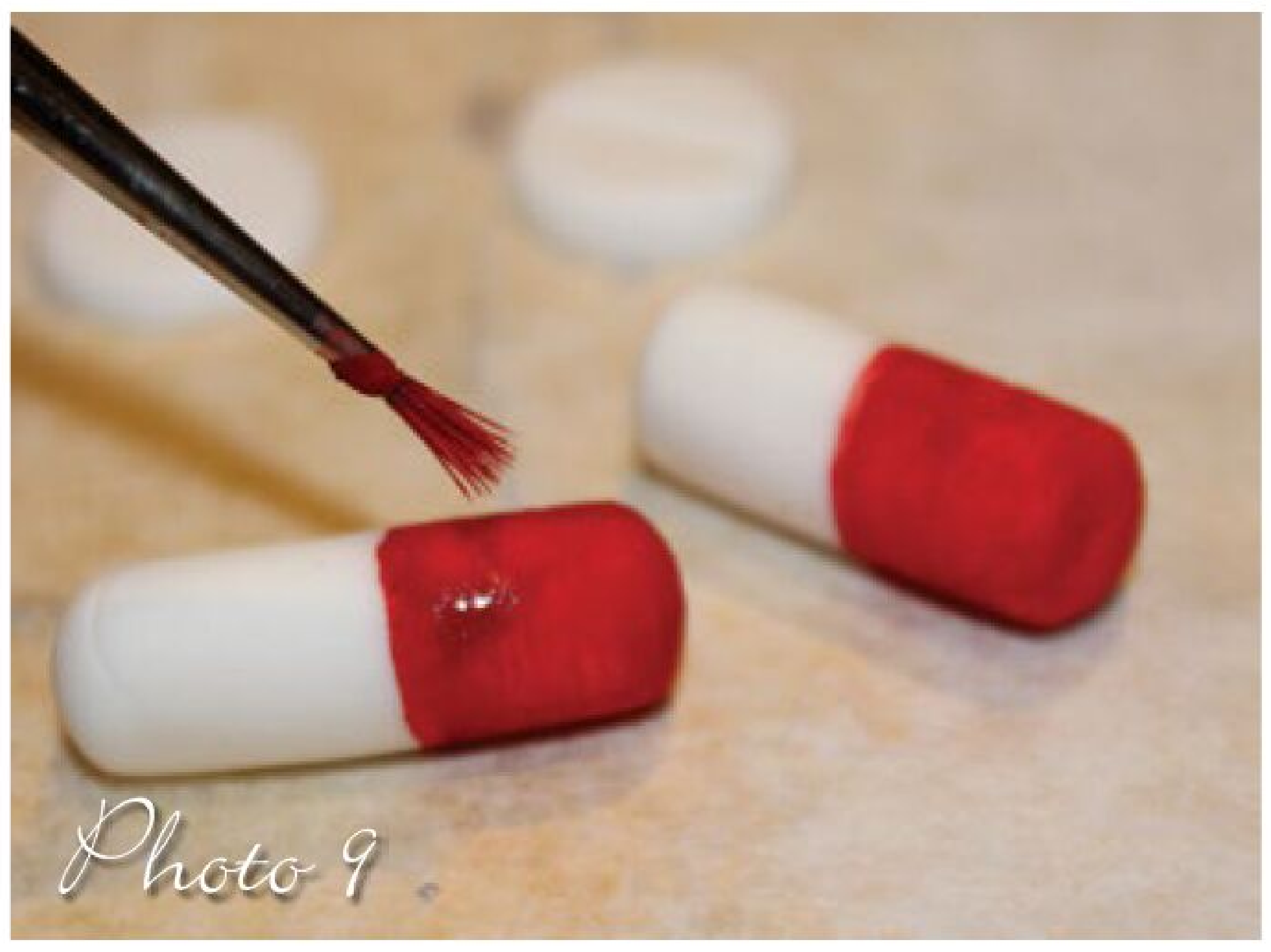
TO MAKE THE TABLETS

STEP 1

Roll some white fondant slightly thicker than you normally would.

STEP 2

Use the large end of a piping nozzle or a small round cutter



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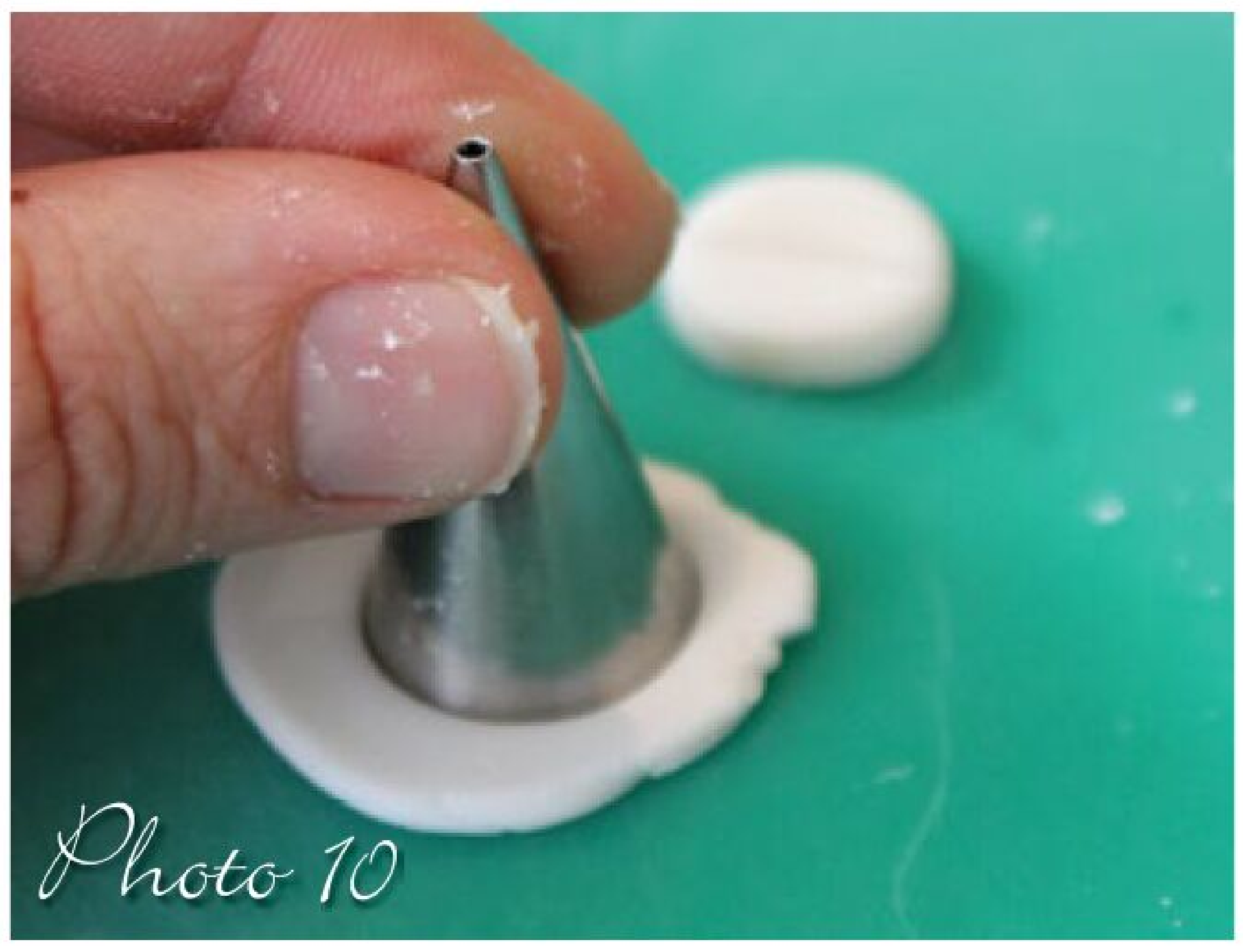

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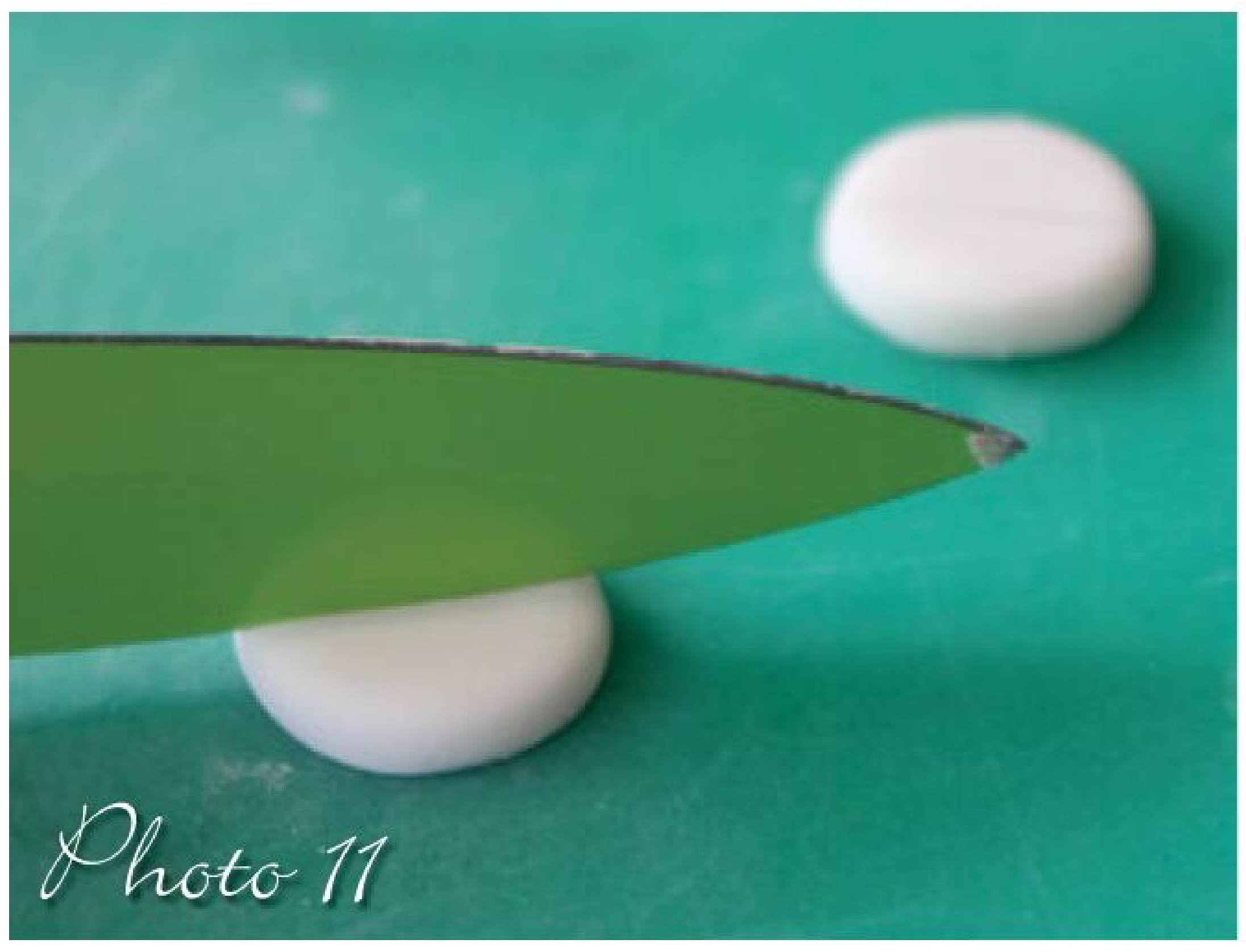

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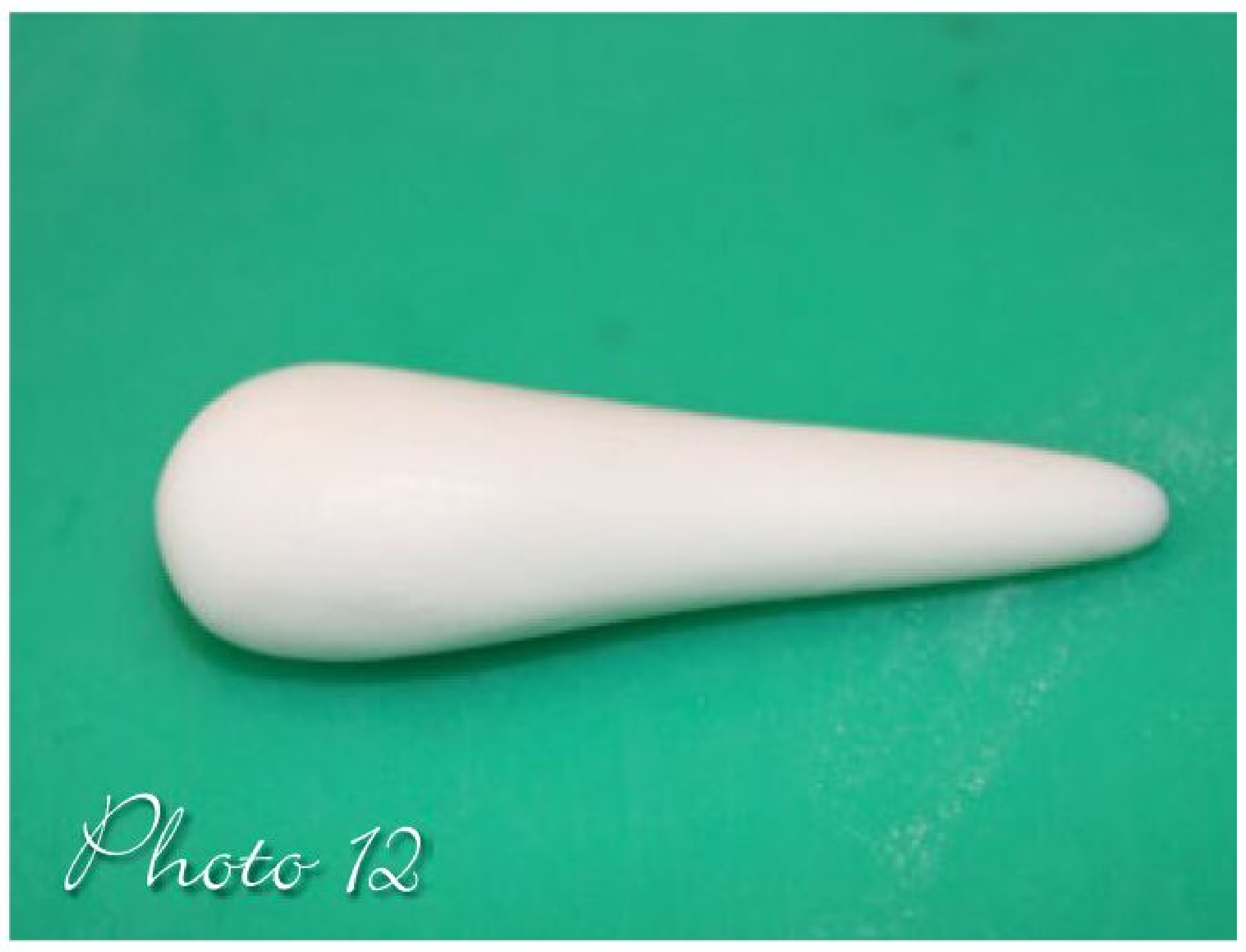
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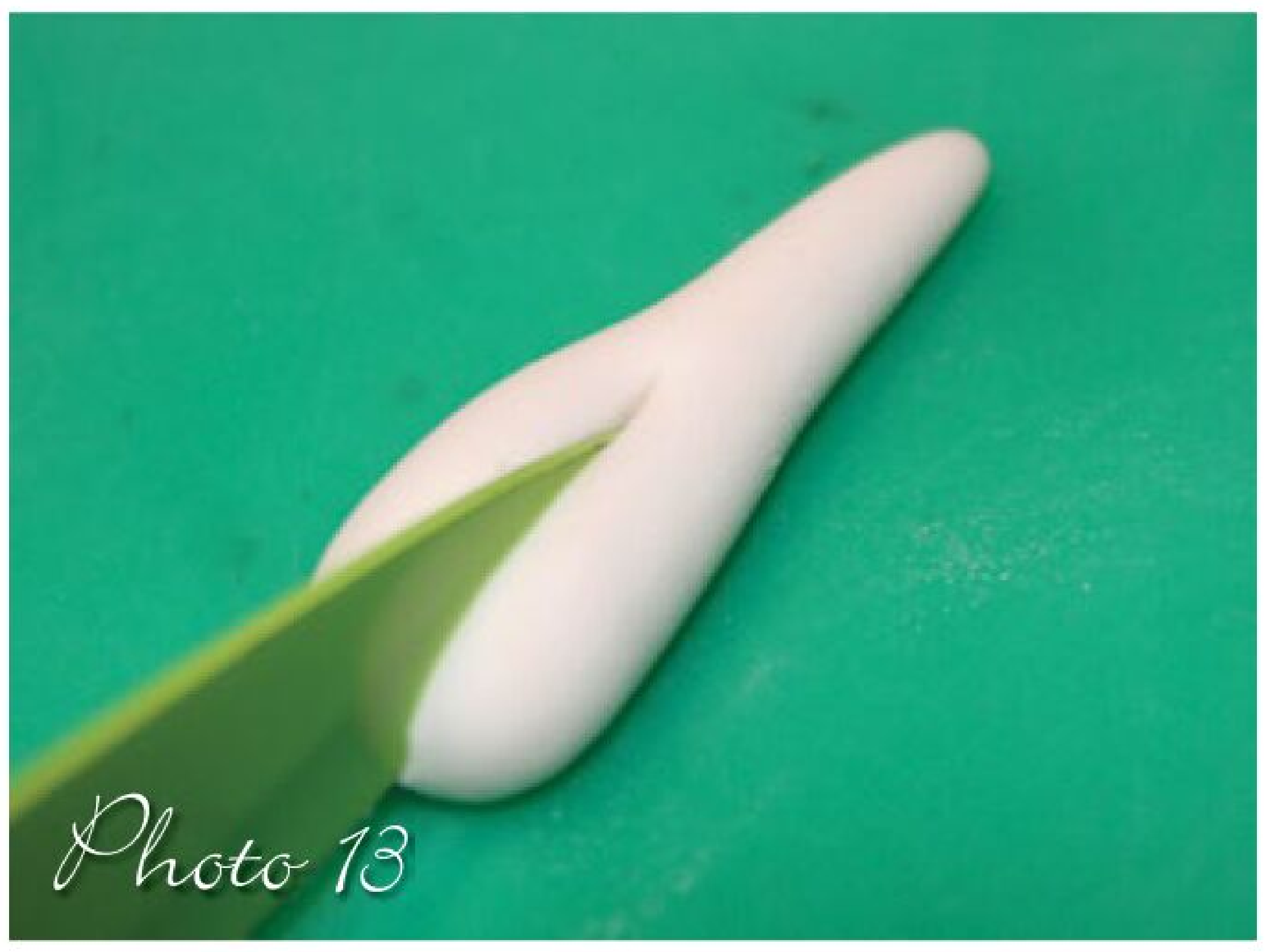
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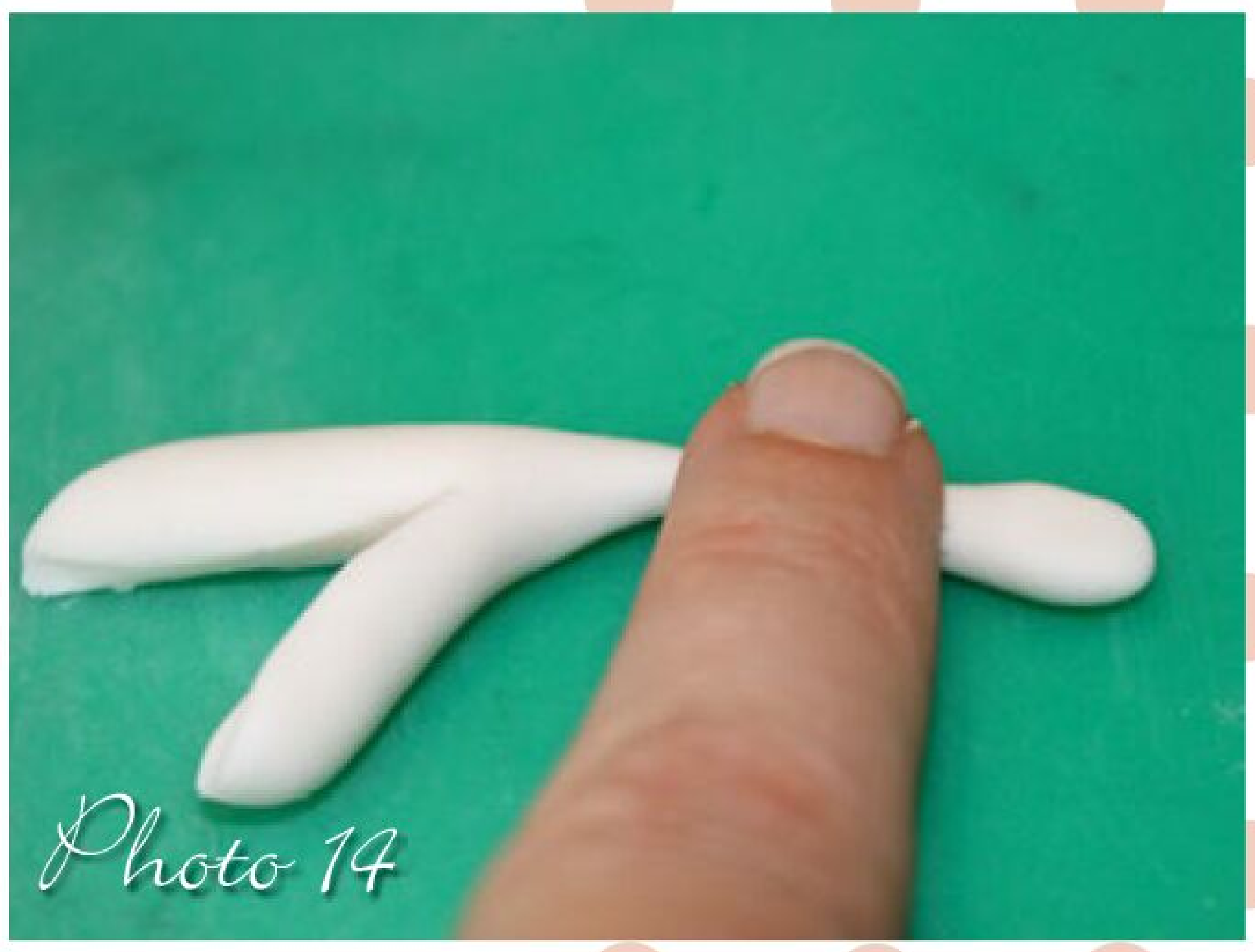


Photo 14

to cut some small round circles. (Photo 10) Use the back of a knife to indent a line half way across each tablet.
Leave to dry. (Photo 11)

TO MAKE THE STETHOSCHOPE

STEP 1

Roll a cone shape of white fondant. (Photo 12)

STEP 2

Use a non-serrated knife to cut the wider end of the cone in half. (Photo 13)
Carefully roll each part to make each edge more rounded. (Photo 14)

STEP 3

Use a tiny ball tool or the end of a paintbrush to make a small indent in the end of each ear piece and also on the other end. (Photo 15)

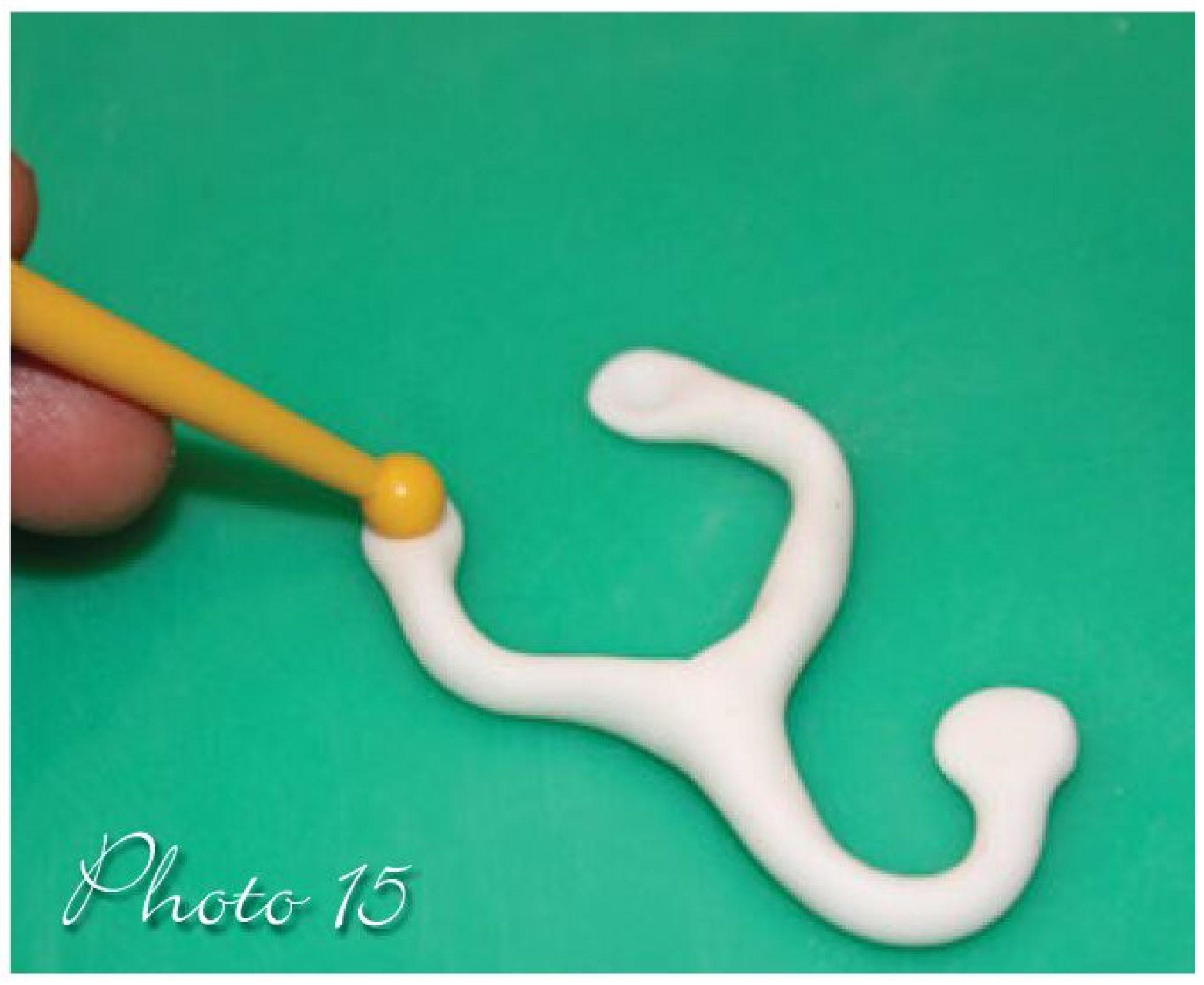
STEP 4

Paint the two ends with silver edible paint and the other end wih black luster dust with decorator's alcohol. (Photo 16 & 17).
Leave to dry.

TO MAKE THE SYRINGE

STEP 1

Roll a sausage of white fondant with tylopour added or white gumpaste. (Photo 18)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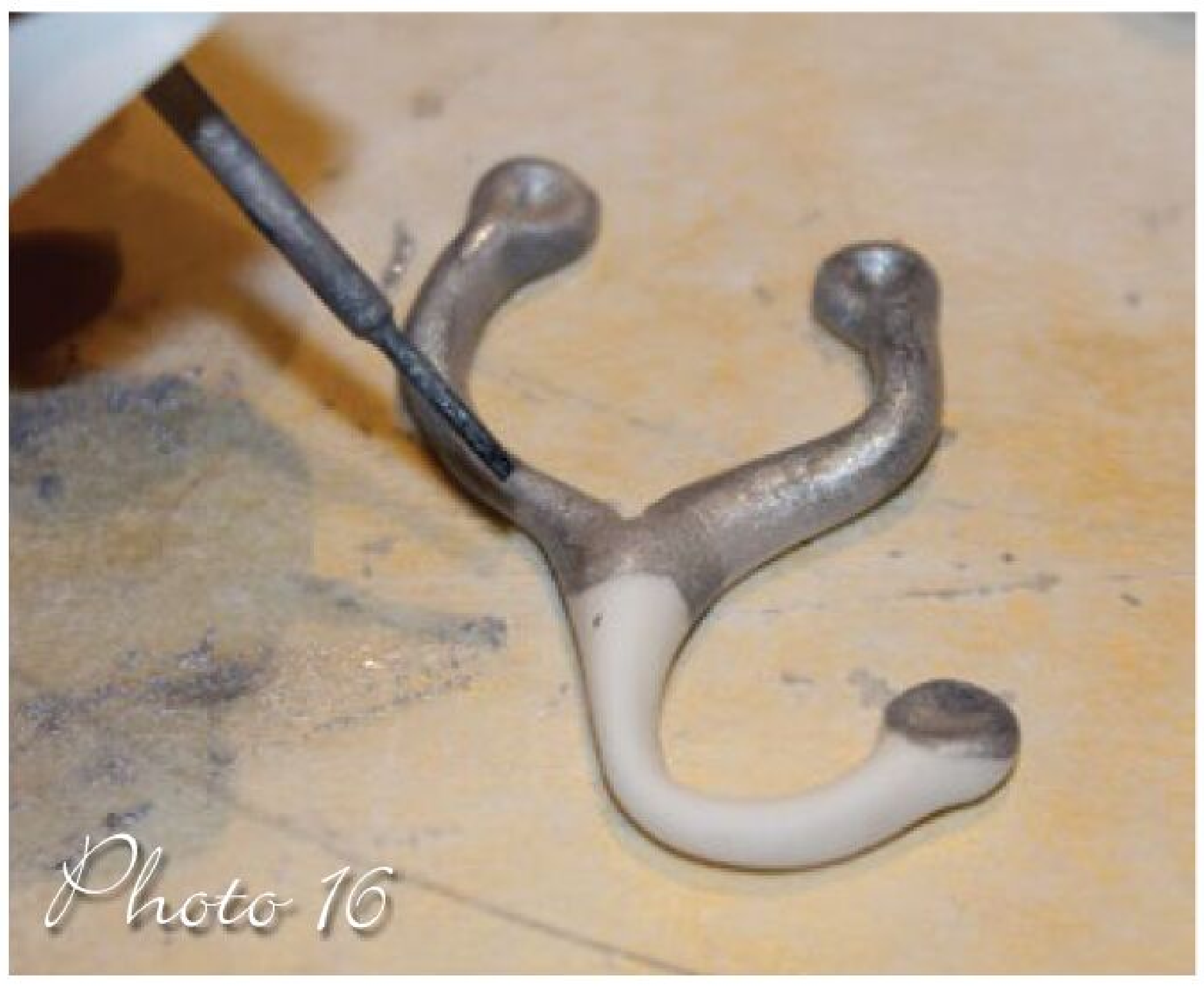
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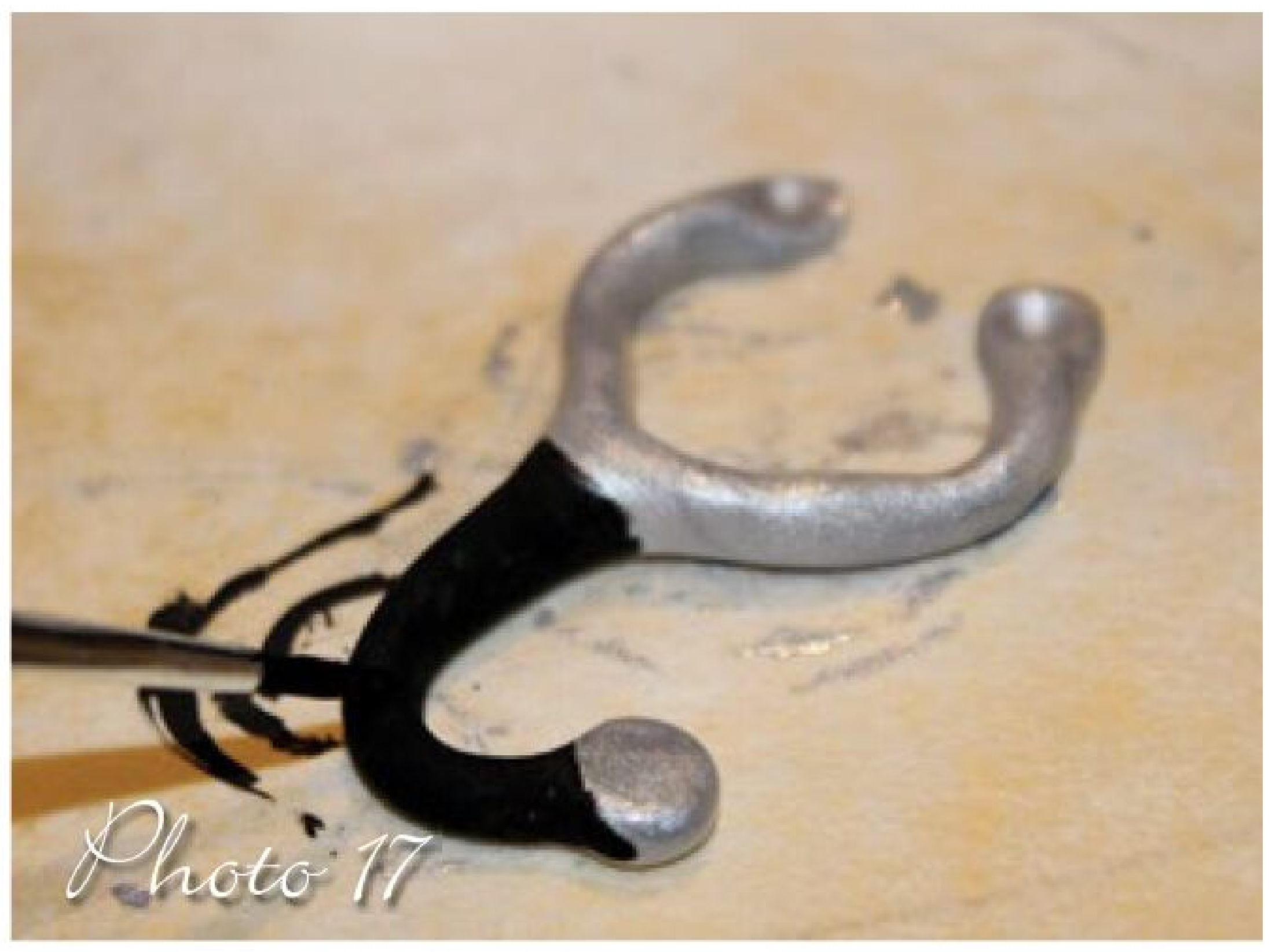
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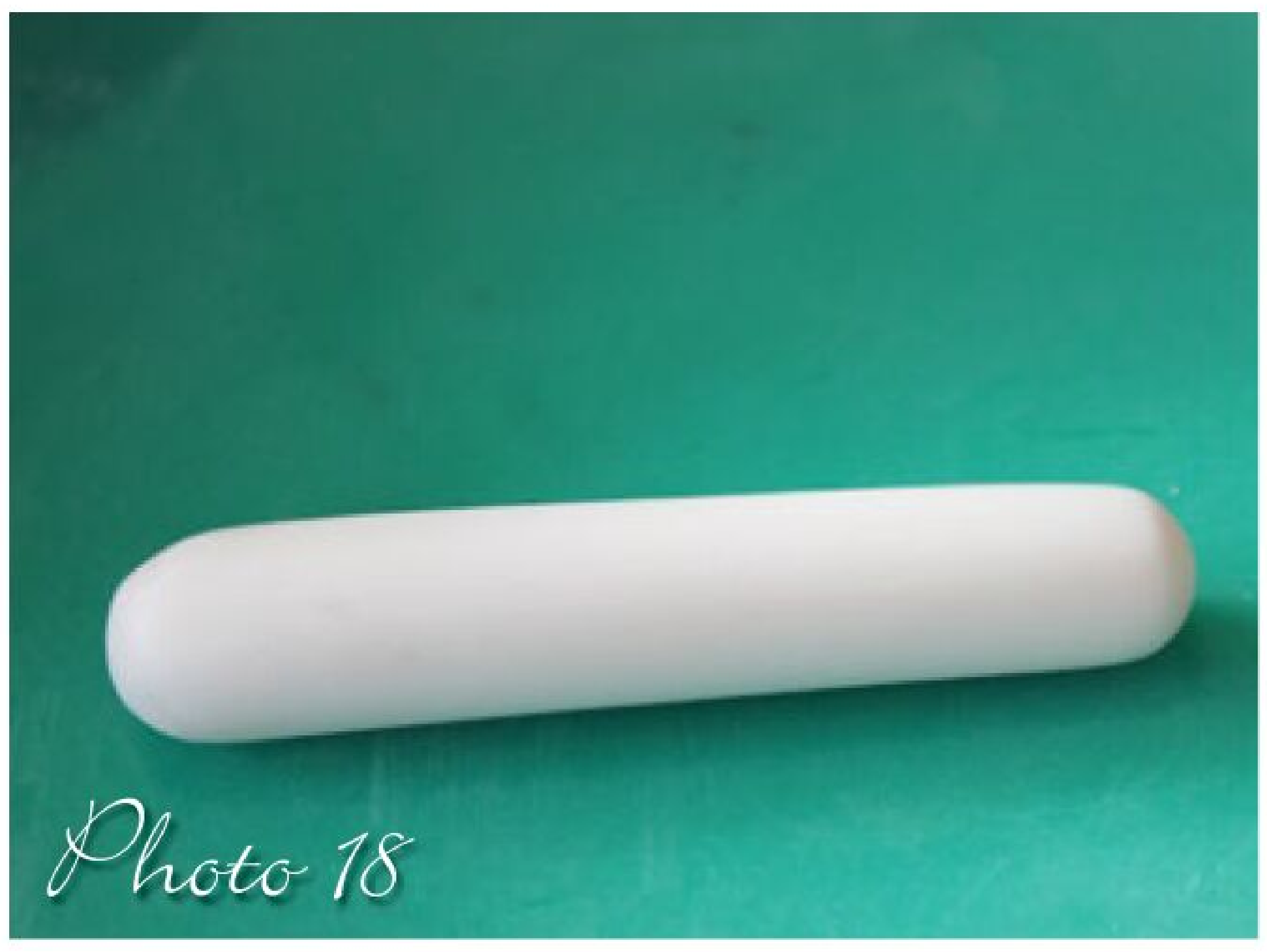
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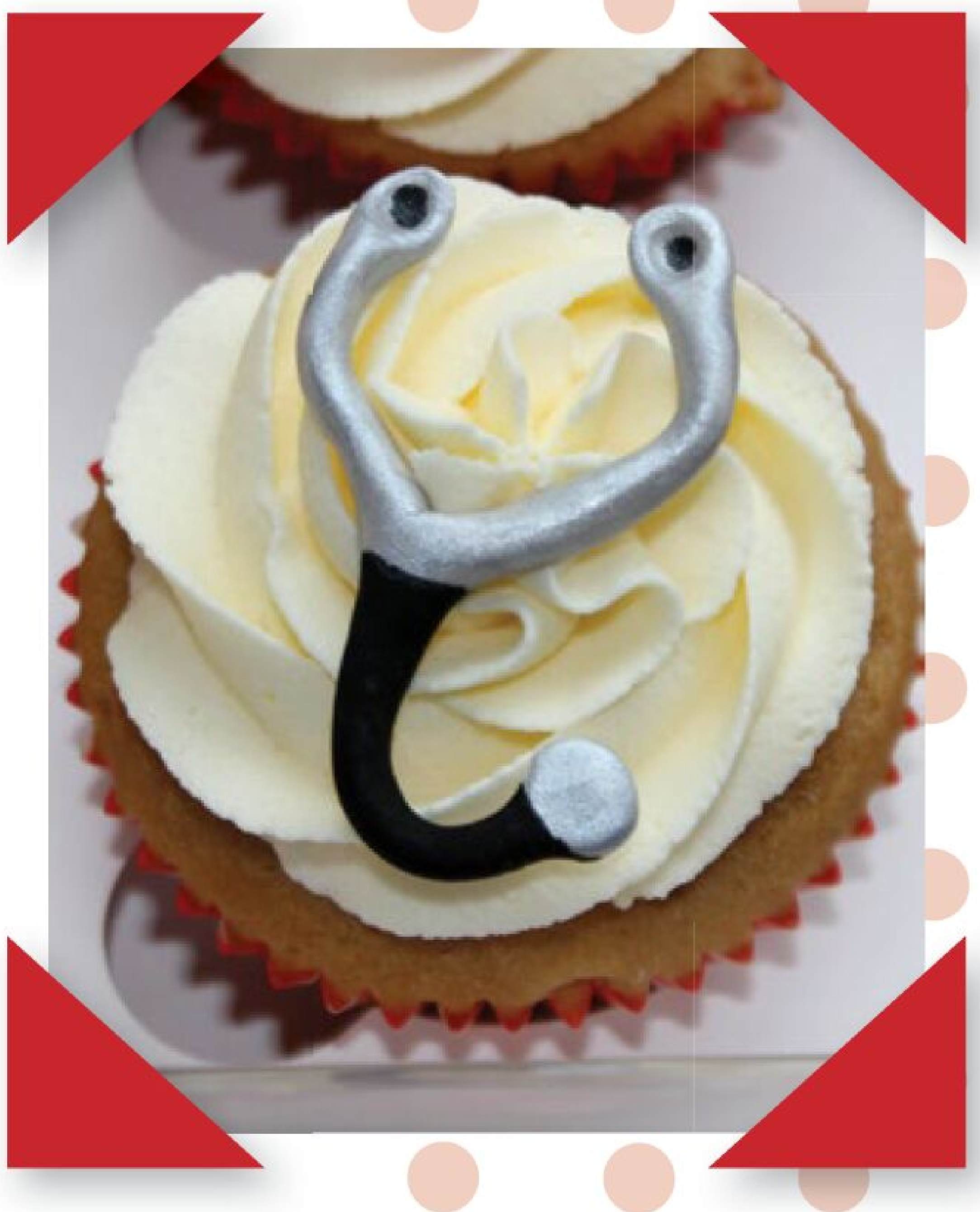

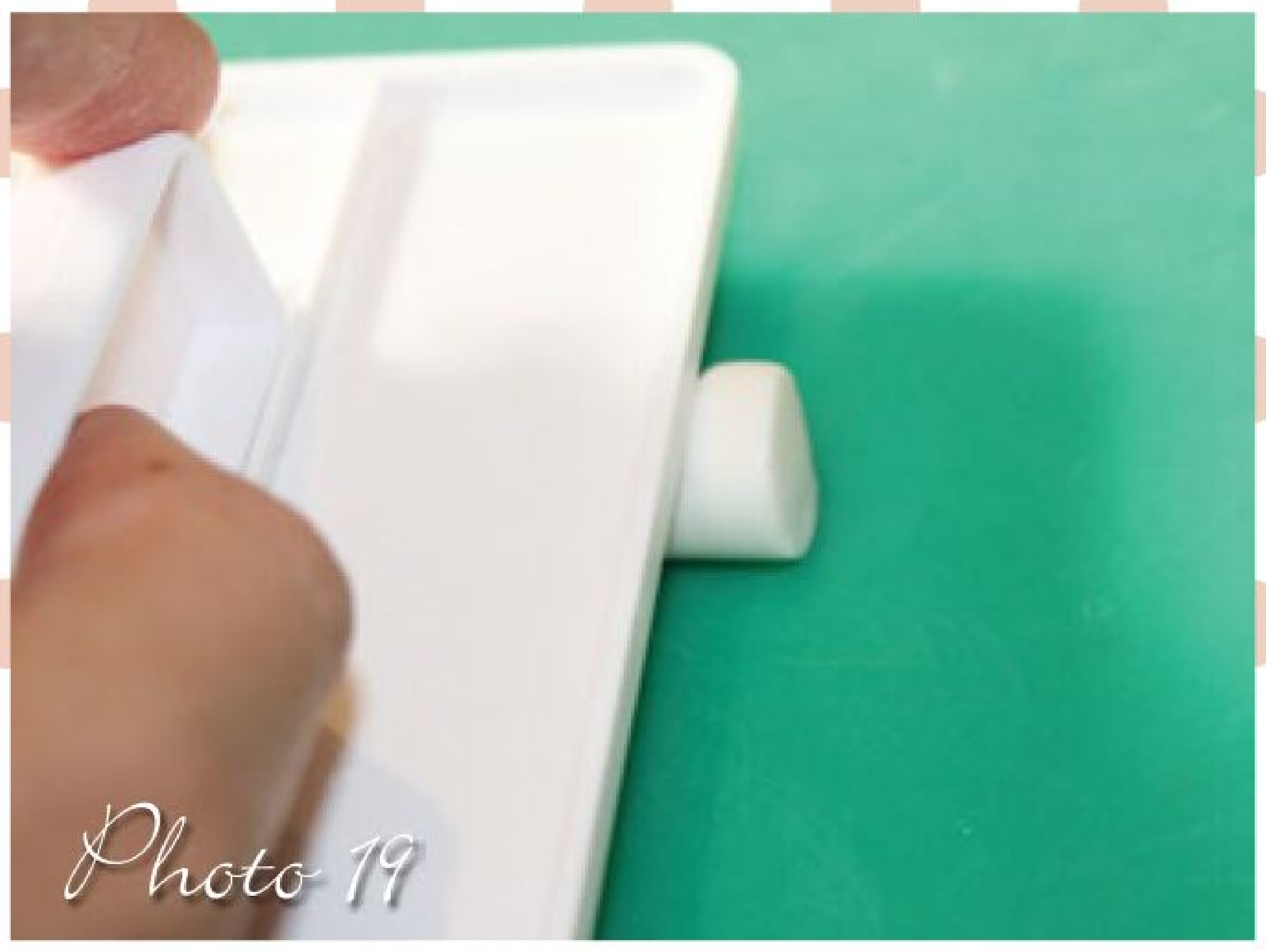
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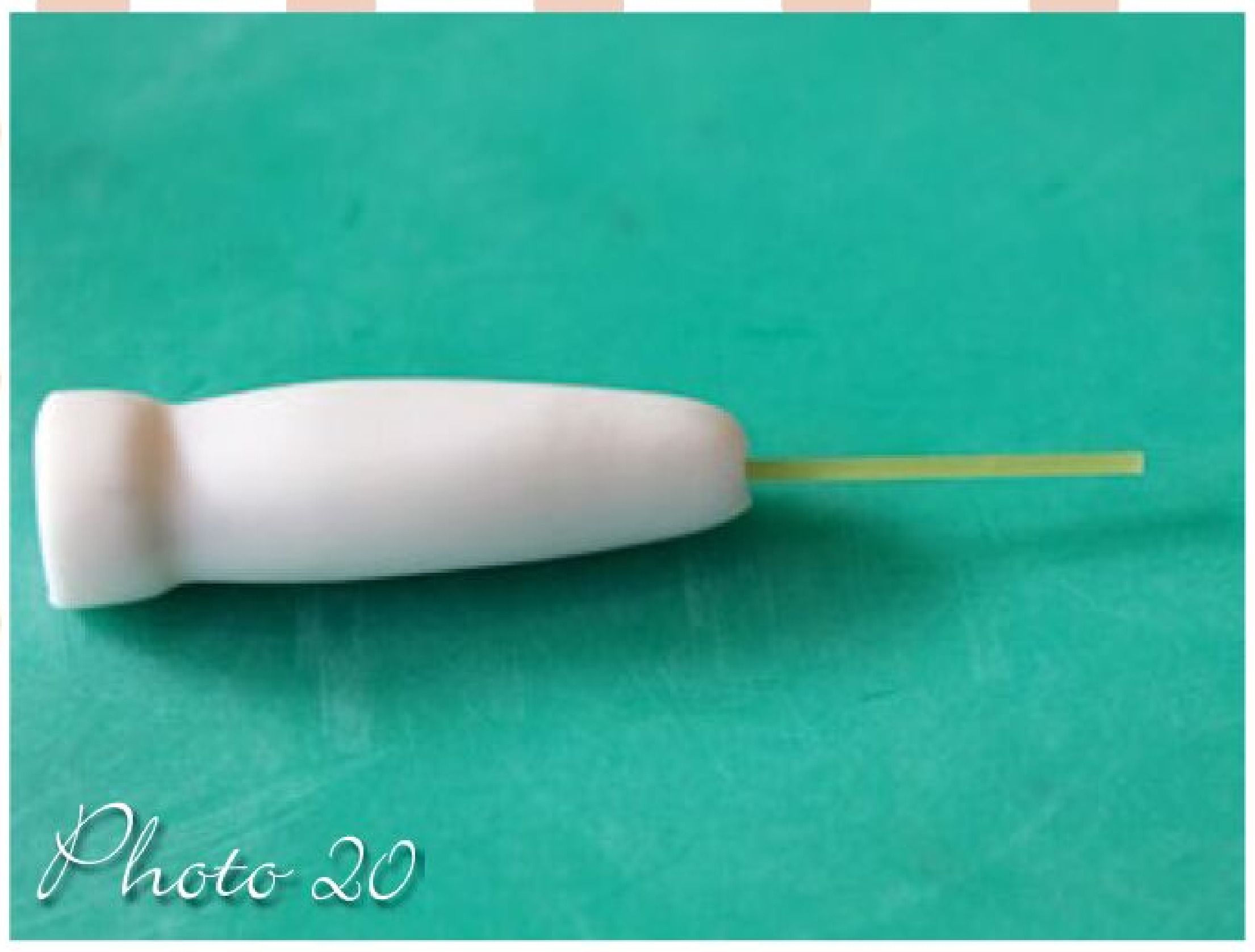
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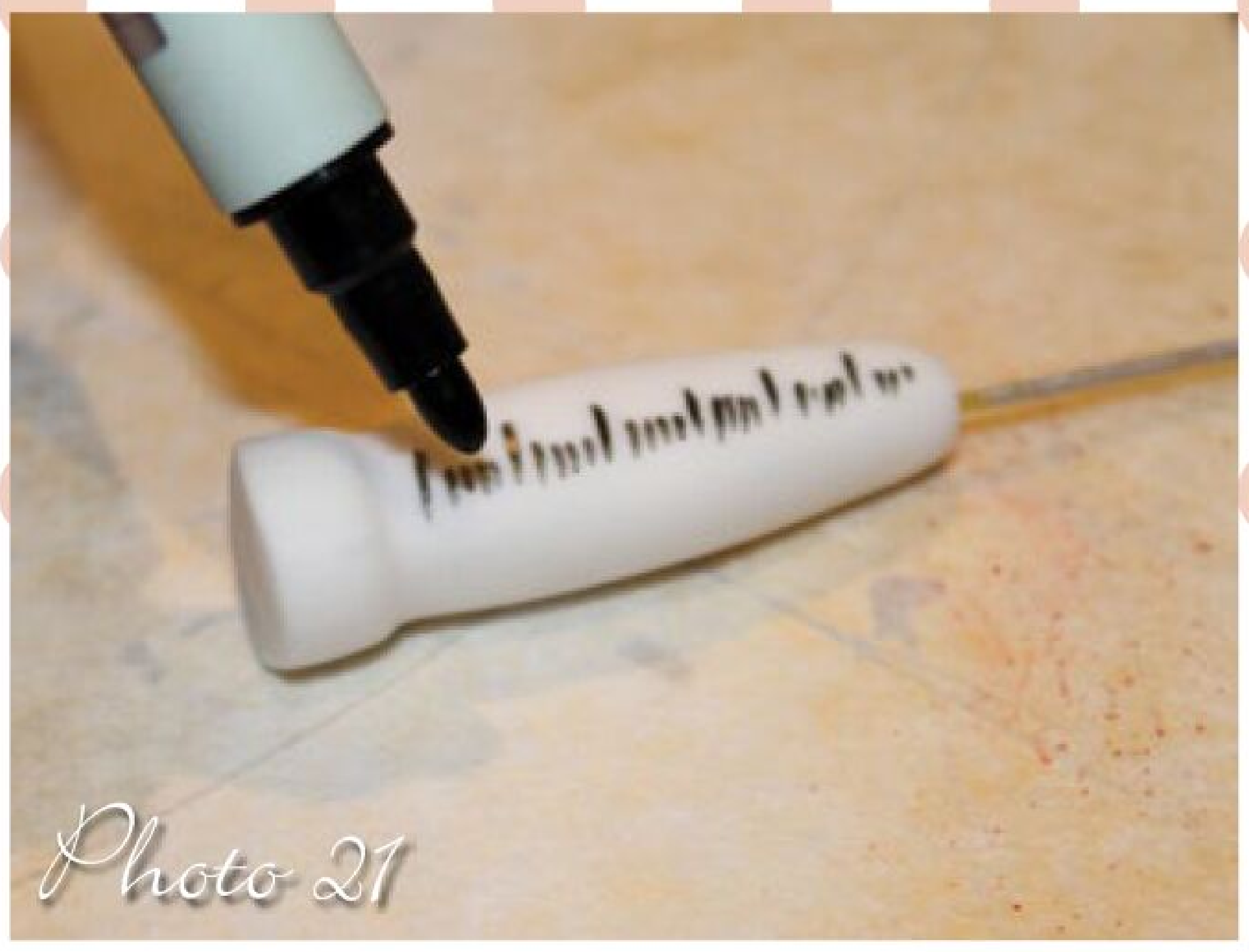


Photo 21

STEP 2

Use a cake smoother or similar to roll one end slightly thinner and to leave a wider end on it. (Photo 19)

STEP 3

Poke a piece of spaghetti into the thinner end for the needle. (Photo 20)

STEP 4

Once dry, add some measurement markings on the side with an edible marker. Paint the spaghetti silver if you wish. (Photos 21 and 22)

TO MAKE THE THERMOMETER

STEP 1

Roll a ball of white fondant with tylopour added or gumpaste.

Use your finger to gradually roll out one side of the ball into a thinner sausage shape that is still attached to the ball. (Photo 23)

STEP 2

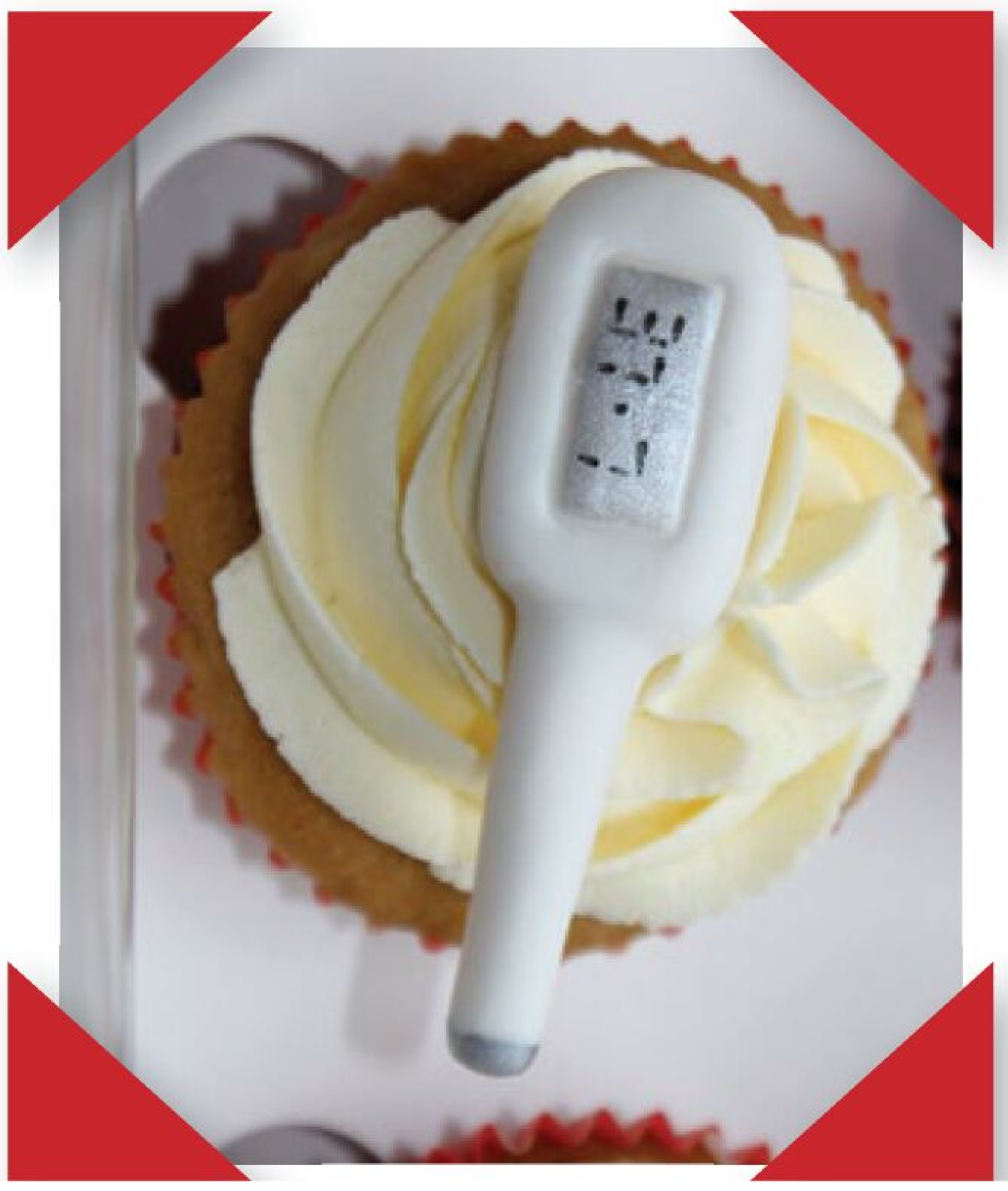
Flatten the ball part and shape into a rectangle with rounded corners. (Photo 24)

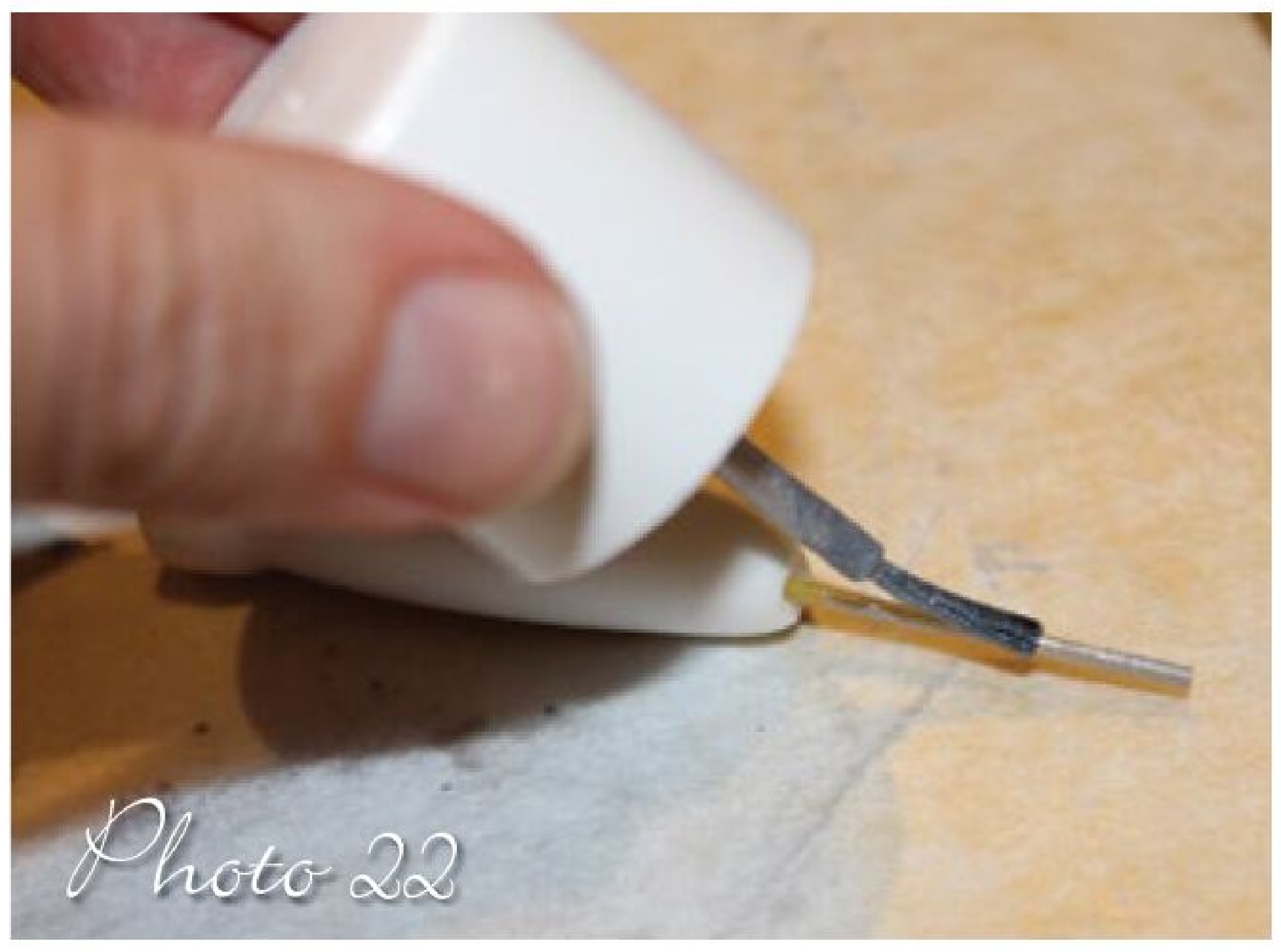
STEP 3

Use the small rectangle to indent a shape into the wide end of the thermometer for the digital screen. (Photo 25)

STEP 4

Paint the indented rectangle area with silver edible paint or luster dust mixed with decorator's

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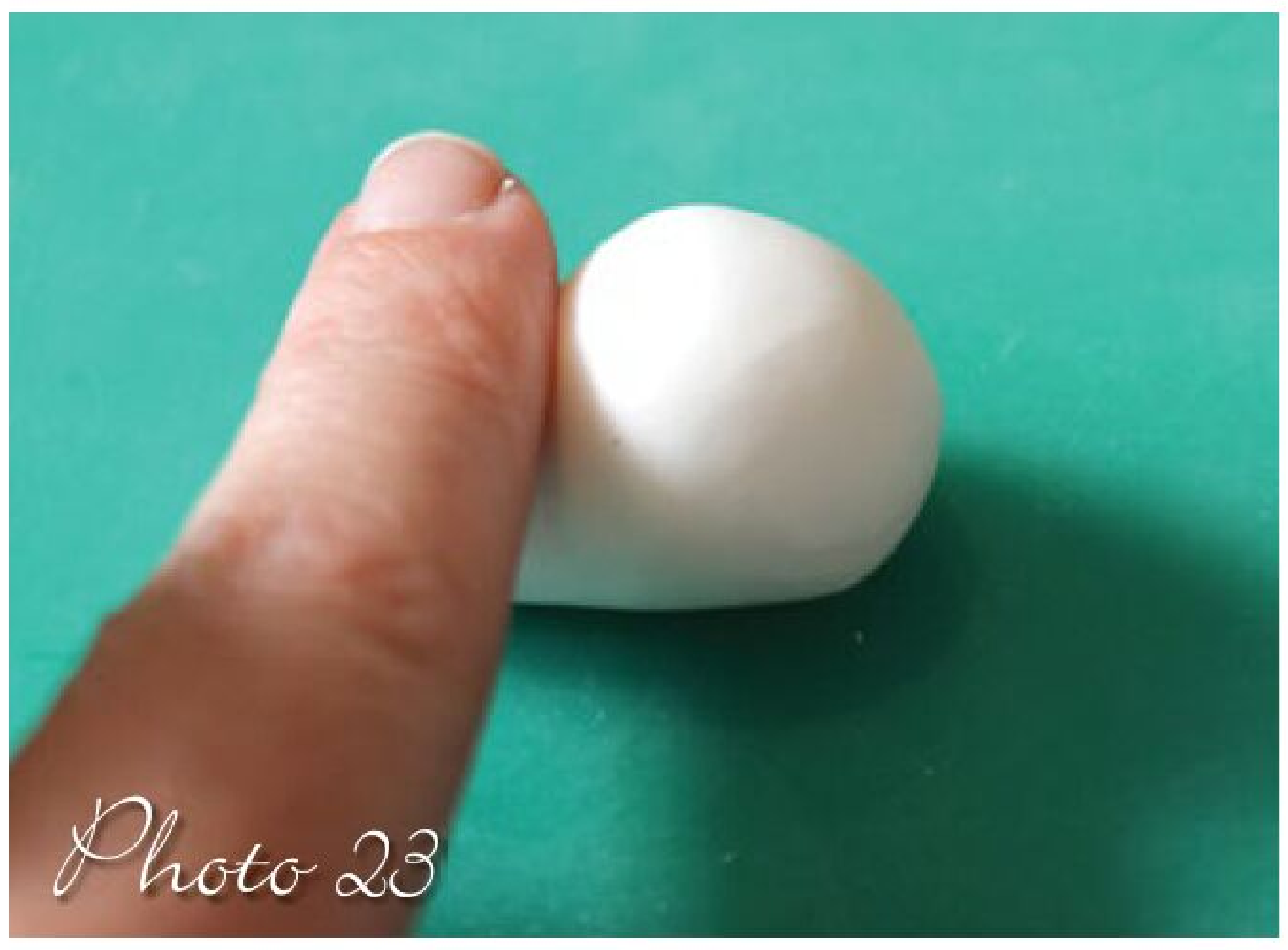
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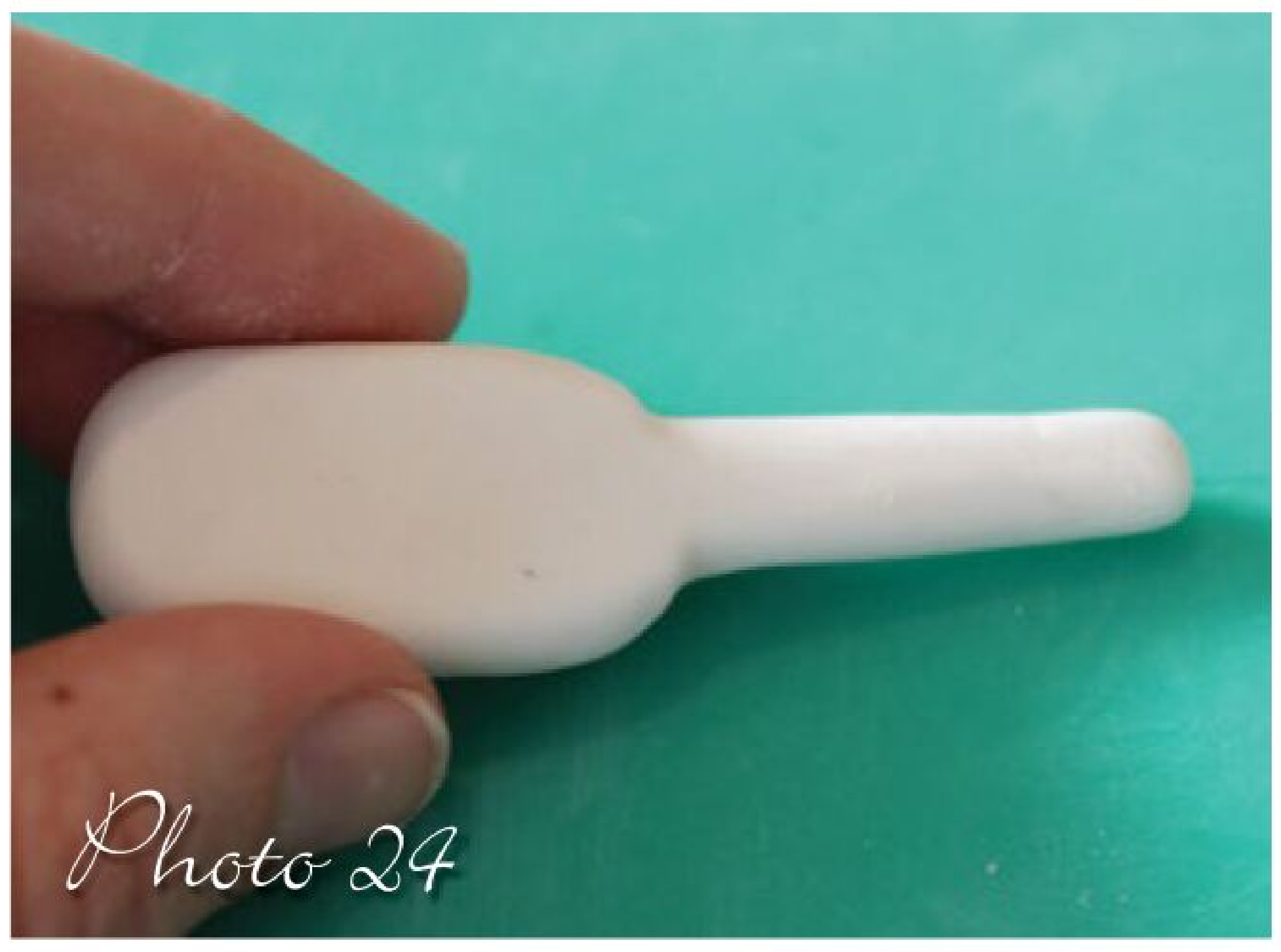
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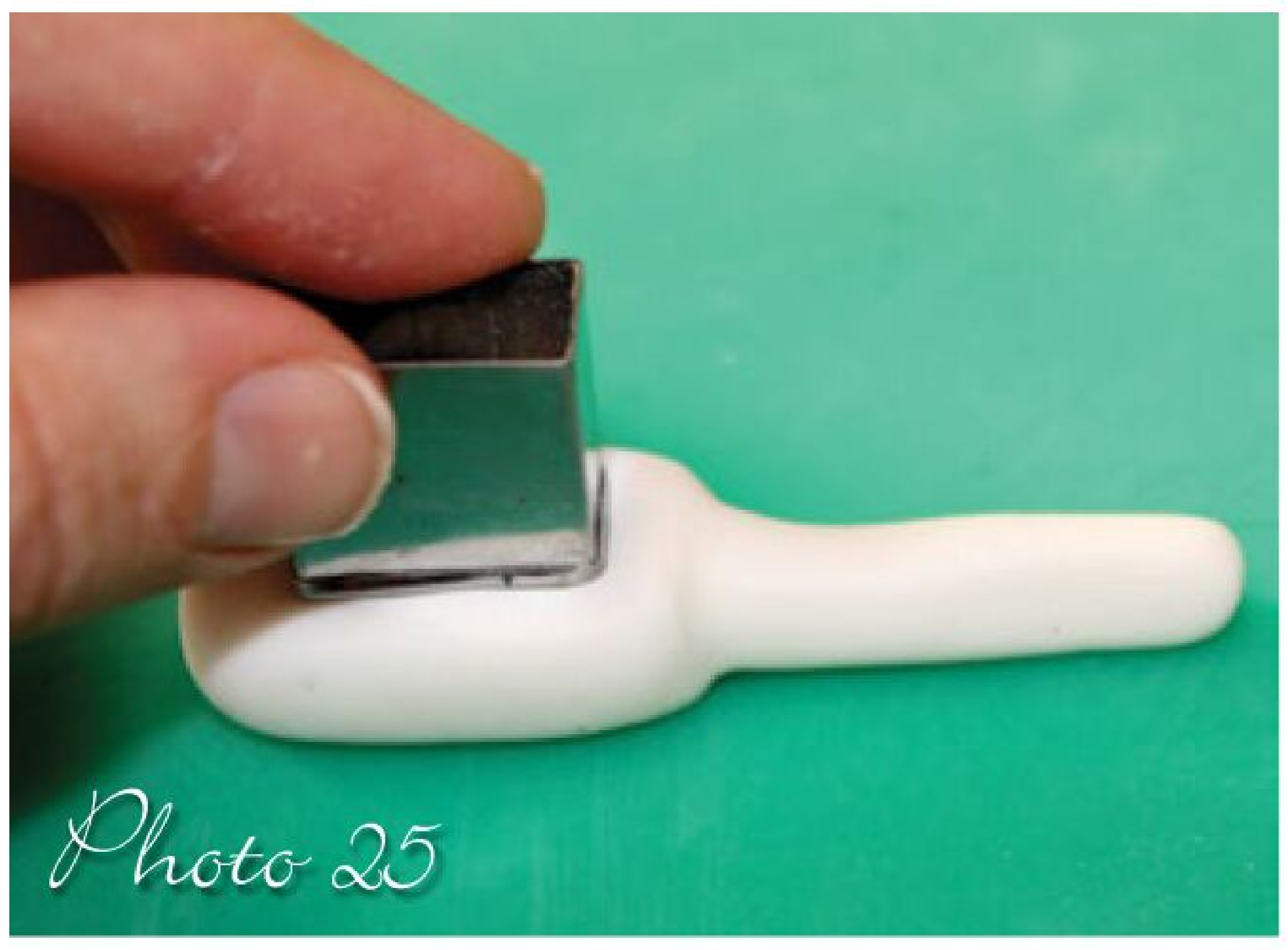
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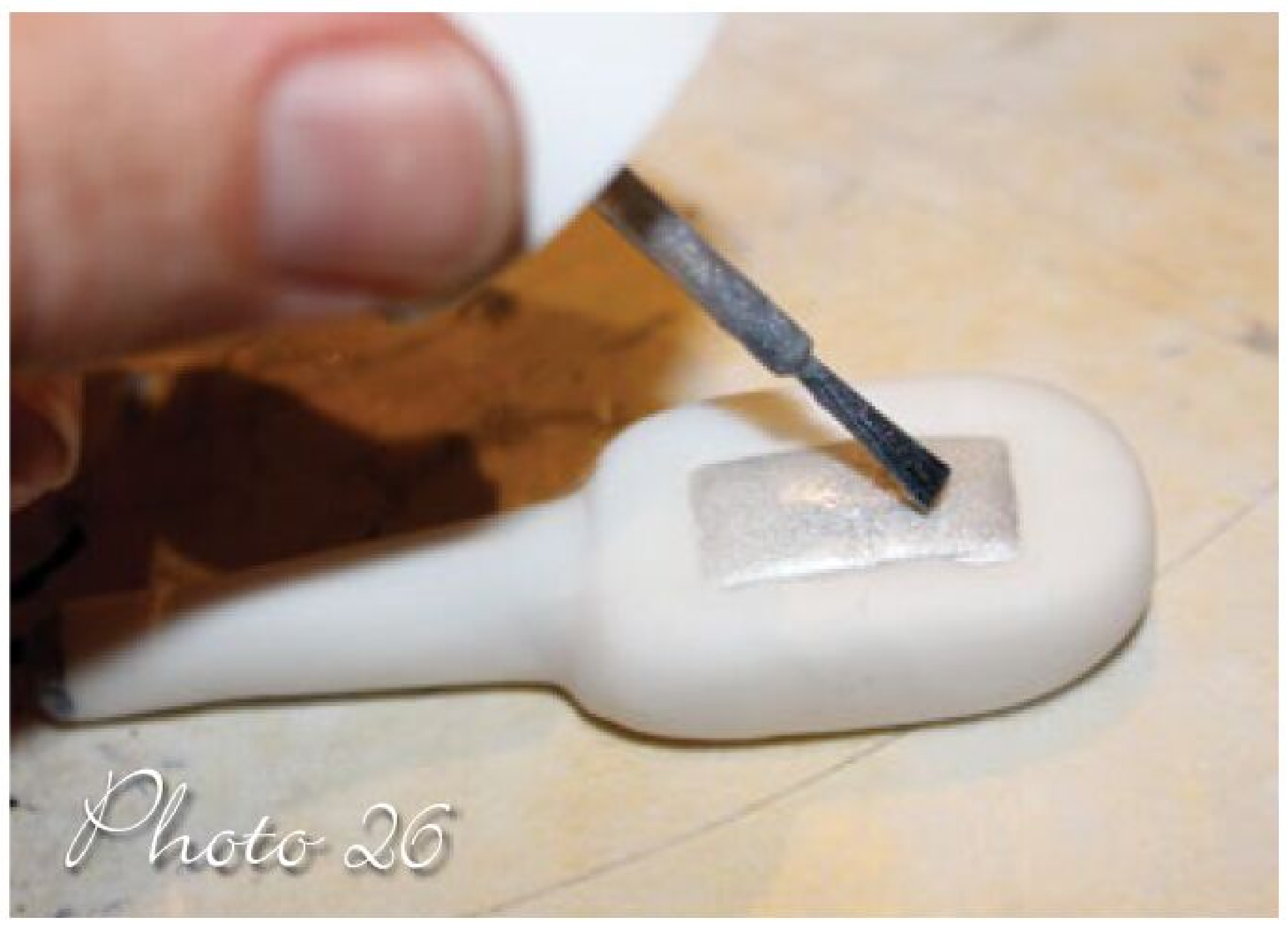

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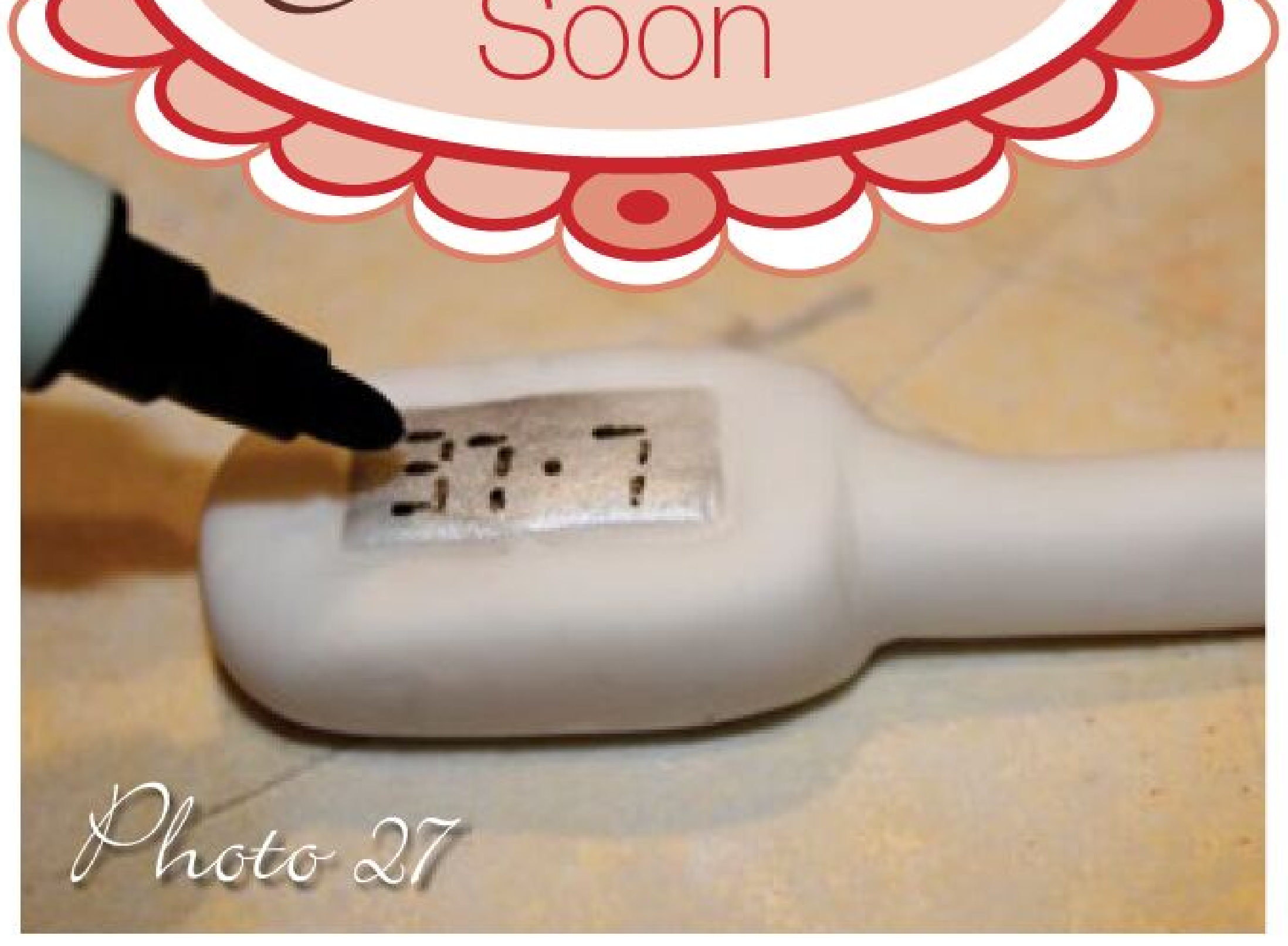

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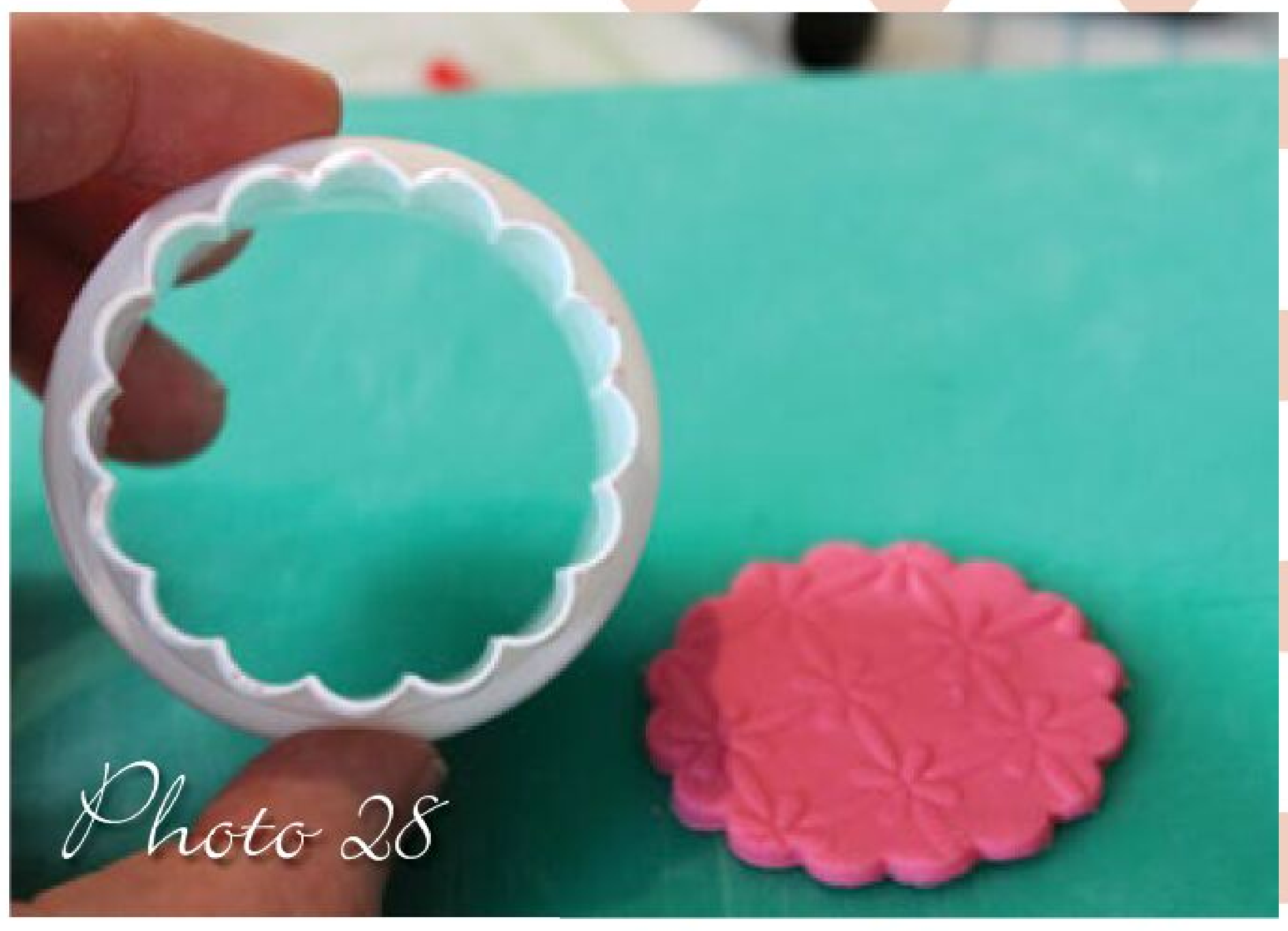

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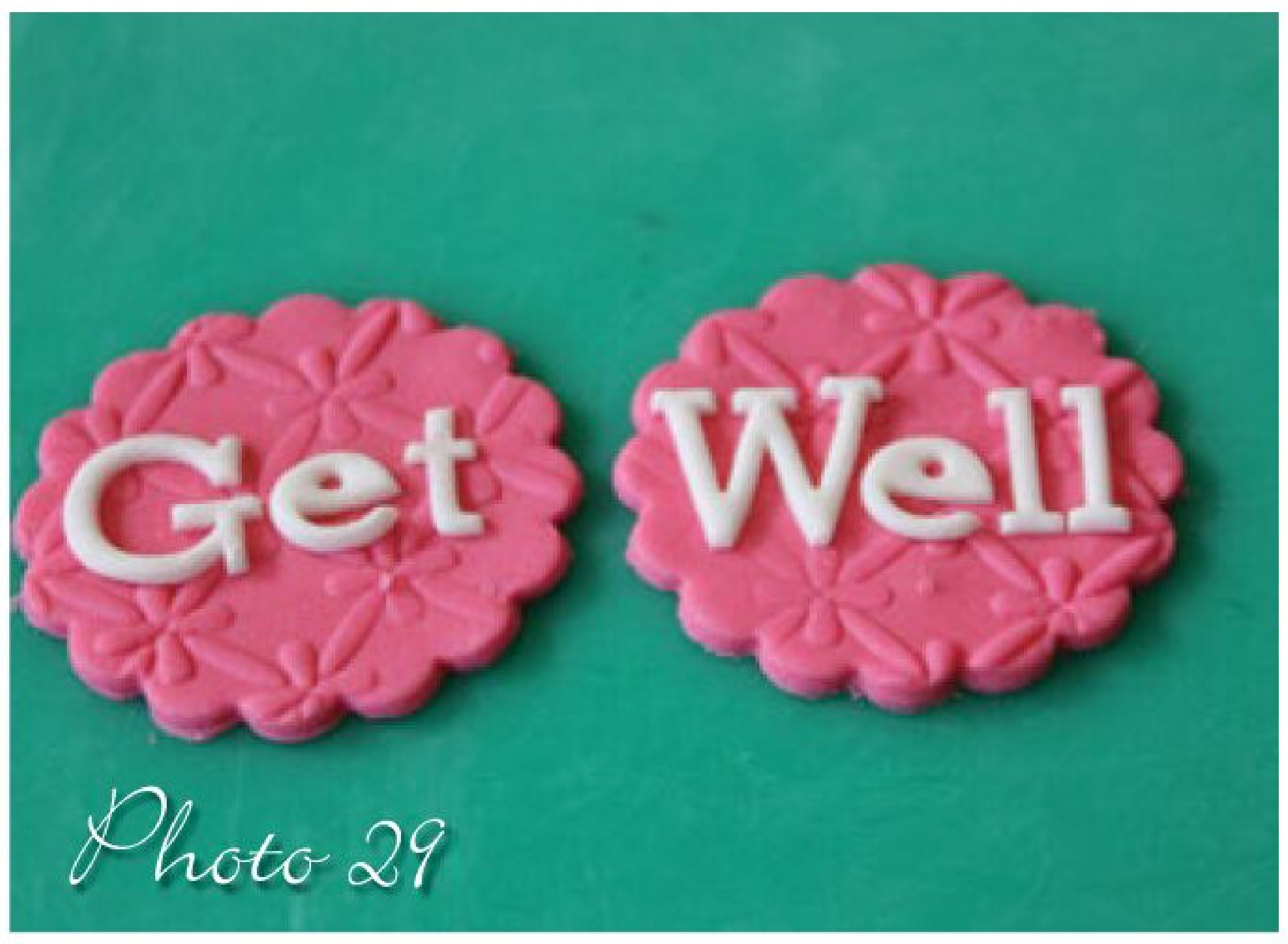

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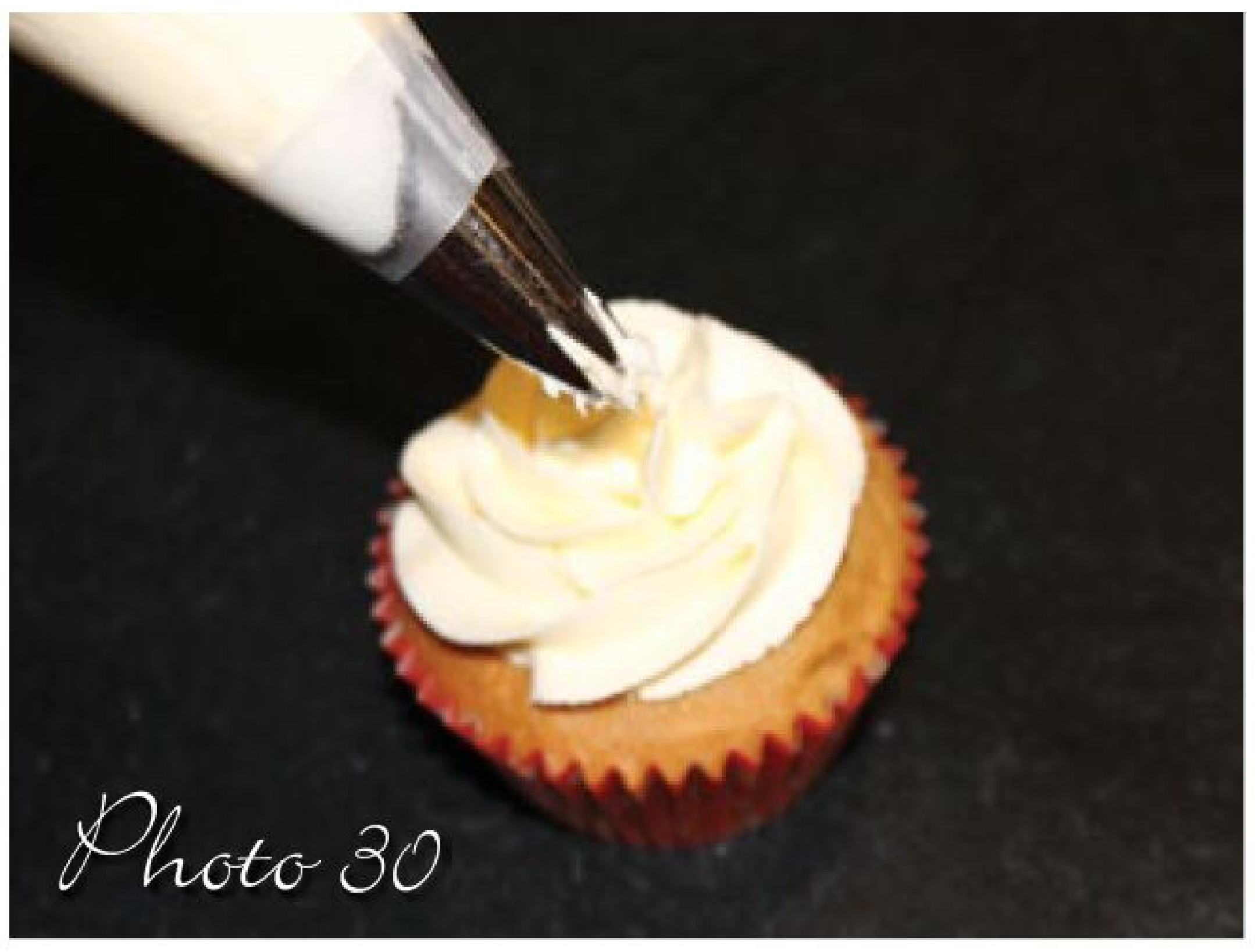


Photo 30

alcohol. Once this has dried you can use a black edible marker to write in the temperature on the screen. (Photo 26 & 27)

TO MAKE THE "GET WELL" MESSAGE

STEP 1

Choose which colour you would like as a background for the Get Well cupcakes. In this project pink was used. Roll out the fondant with tylopour added or use gumpaste.

STEP 2

If you wish to emboss a pattern into the icing now is the time to do it. You can use embossing mats or chocolate collars to add the pattern of your choice.

STEP 3

Use the scalloped edge round cutter to cut as many circles as required. (Photo 28)

STEP 4

Roll out some white fondant with tylopour added or use gumpaste and leave it to dry in the air for a while. If the icing is too soft it will not come out of the tappits.

Cut out the letters to spell your message and attach them to each of the embossed circles. Leave these to dry. (Photo 29)

TO DECORATE THE CUPCAKES

STEP 1

Pipe a swirl of buttercream on each cupcake using the 1M tip. (Photo 30)

STEP 2

Place each decoration on top of the icing swirl.

Cake by CAKE-OH
www.cake-oh.com.au
Project by Complete Cake Decorating Supplies
63 Boothby St,
Panorama. SA
Ph: (08) 8299 0333
www.completecake.com.au

Tropical Coctel De Pisco
Cupcakes

EGGLESS COCONUT CAKE INGREDIENTS
- 2.5 Cups Self Raising Flour
- 1 Cup Desiccated Coconut
- 1 Cup Caster Sugar
- 1 Cup Milk

PINEAPPLE FILLING INGREDIENTS
- 440g Crushed Pineapple
- 2 Tablespoons Caster Sugar

CREAM CHEESE FROSTING
- 180g Crème Cheese- softened
- 50g Butter – softened
- 500g Icing Sugar
- 2 Tablespoons Mango De Pisco or flavour of your choice
- Tinted Shredded Coconut for decoration

EQUIPMENT
- Large start tip piping nozzle
- Piping Bag
- 12 Cocktail Umbrellas

Need a little tropical escape? The fresh flavours of mango and coconut in these cupcakes are sure to take you away to your own little island paradise….even if only in your head!

EGGLESS COCONUT CAKE

STEP 1
Preheat oven to 180 degrees

STEP 2
Place all dry ingredients into a bowl. (Photo 1)

STEP 3
Add the milk a little at a time and mix until all is combined. (Photo 2-3)

STEP 4
Distribute the mixture into 12 Muffin cases. (Photo 5)

STEP 5
Place in oven 30 minutes or until lightly browned.

STEP 6
Leave to cool covered on a wire rack.

STEP 7
Using a small serrated knife or a grapefruit knife, cut a fairly deep round centre out of each cupcake and set the tops aside. (Photo 6-7)

STEP 8
Fill each cavity with the prepared pineapple filling. (Photo 8)

PINEAPPLE FILLING

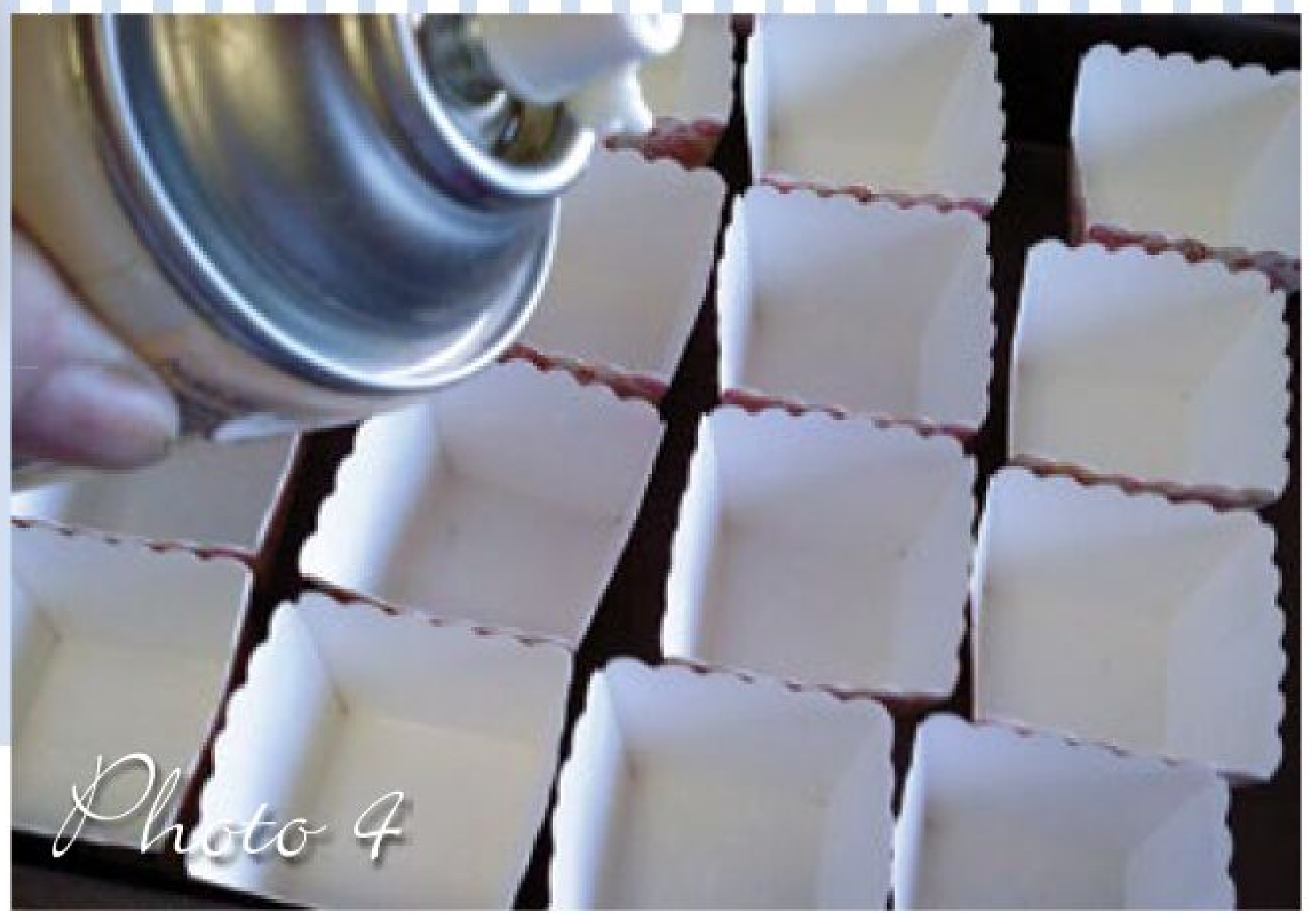
STEP 1
Strain pineapple juice into a small saucepan, set pineapple aside. (Photo 9)

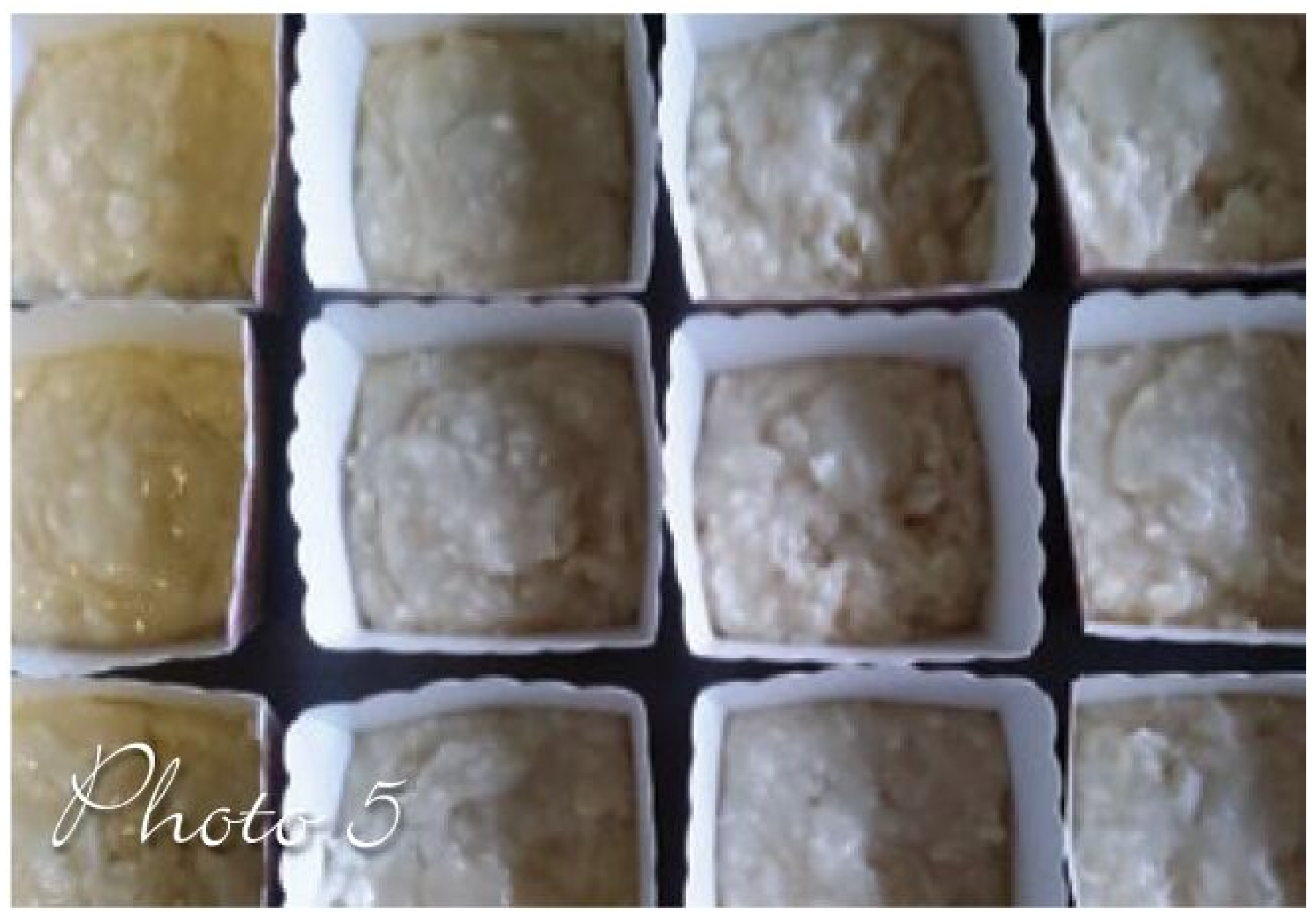
Photo 1

Photo 2

Photo 3

I'M EZY
Easy





STEP 2
Stir in 2 Tablespoons caster sugar into the juice and heat to boiling, stirring continuously. (Photo 10)

STEP 3
Lower the temperature and simmer until liquid has reduced by half and looks like thick syrup. (Photo 11)

STEP 4
Allow to cool.

STEP 5
Add the pineapple to the syrup stirring to combine. (Photo 12)

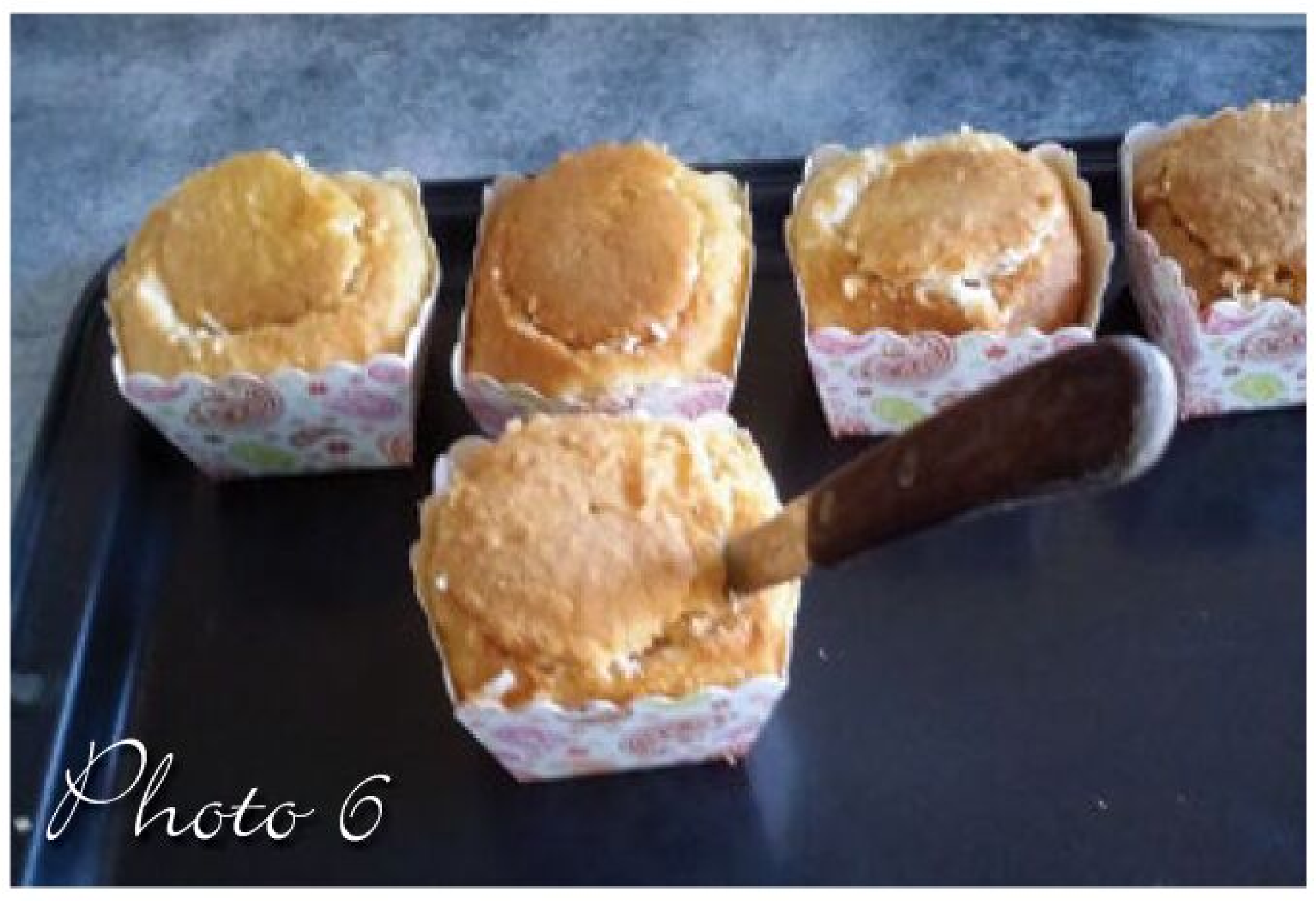
CREAM CHEESE FROSTING

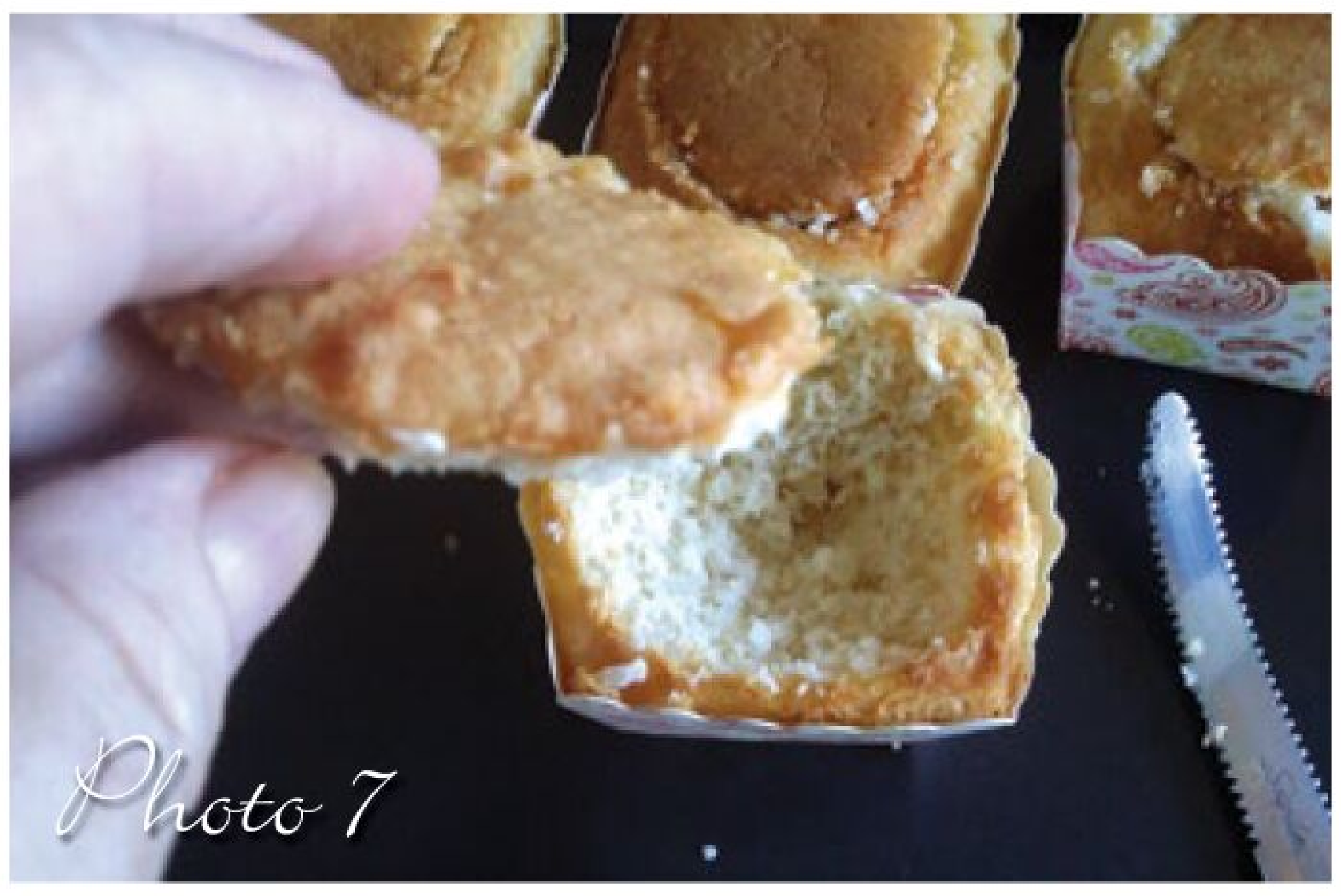
STEP 1
Whisk cream cheese and butter together until combined.

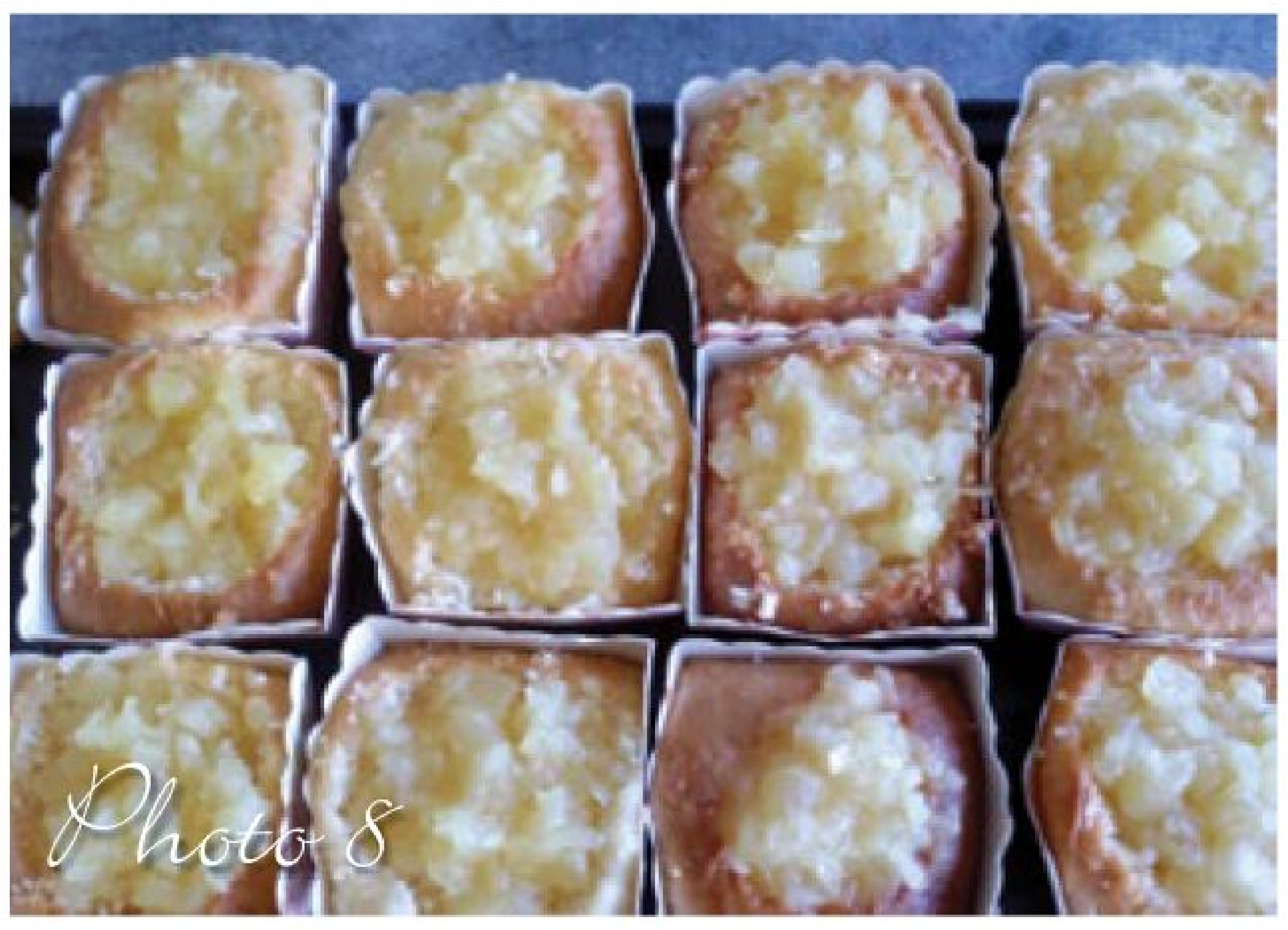
STEP 2
Gradually add icing sugar. (Photo 13)

STEP 3
Finally, add Mango De Pisco or the flavouring of your choice.

STEP 4
Mix well, adding more sugar or De Pisco until you achieve piping consistency.







STEP 5

Place the frosting into a piping bag fitted with a large star tip. During hot, humid weather, cool in fridge if necessary before piping. (Photo 14)

STEP 6

Pipe the frosting over the pineapple filling on each cake, starting on the outside and working into the centre.

STEP 7

Place the reserved cake tops onto the frosting and add a little more frosting to the tops.

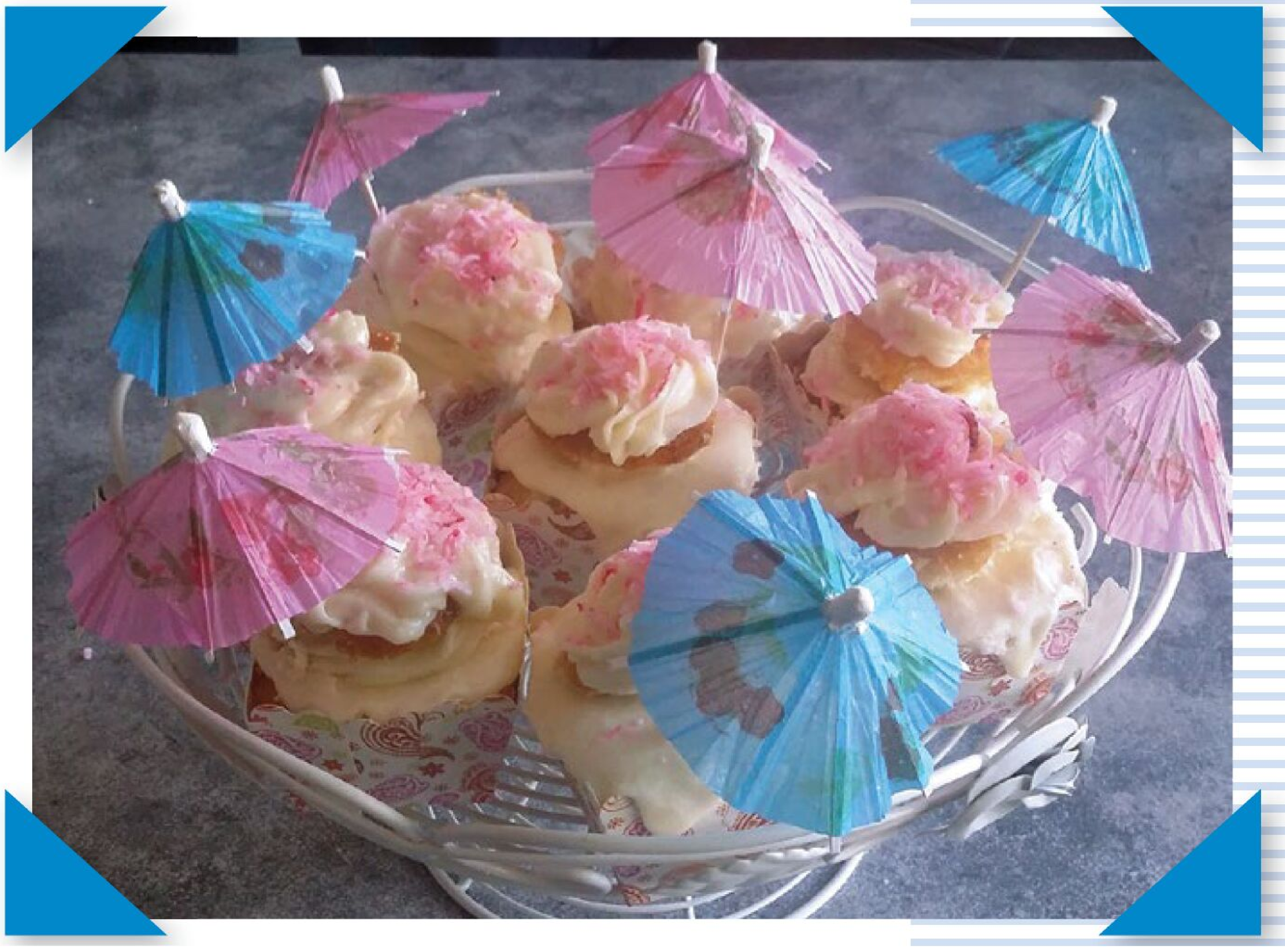
STEP 8

Sprinkle coloured coconut onto each cake.

STEP 9

Add an umbrella at an angle to finish off with a great tropical look.

Sylvia Hamilton
shamilton900@gmail.com
Caloundra, Queensland
Facebook: Sylvia's Creative Cakery Sylvia Hamilton



Mum's Cookies

INGREDIENTS
- 110g of butter
- 1 ½ cups of self-raising flour
- 1 egg
- 1 cup of sugar
- ½ cup of choc chips (any topping of your choice)
- ½ cup of peanut butter
- Makes up to 16 cookies

This is a very quick and easy recipe which is suitable for all ages to make. It's ideal for you to add your favourite filling. This project uses Peanut Butter and Choc Chips.

Created by Tiarhn Dunn

TO MAKE THE COOKIES
Pre-heat oven to 180°C.

STEP 1
Using a mixer, cream the sugar and butter together (mix until soft and smooth). Then once creamed, add in the egg.

STEP 2
Slowly add in the flour while the mixer is mixing.

STEP 3
Split the mix in two and in one add the choc chips and in the other add peanut butter. Then just mix in with a spoon. (Photo 1)

Ingredients

Photo 1

Photo 2

STEP 4
Roll the mix in little balls and lightly squish them flat. (Photo 2 & 3)

STEP 5
Place on tray and cook for 10-15 minutes. (Photo 4)

Tip: Keep an eye on them because they do cook quickly.

Tropical Pineapple
Flower Cupcakes

INGREDIENTS
- Batch of cupcakes
- Batch of Buttercream
- Lemons
- Pineapple
- Sugar Syrup

EQUIPMENT
- Sharp knife or Mandolin Slicer
- Small sharp knife
- Cake Drying Rack
- Pastry Brush
- Piping Bag
- Plain Round 13mm piping nozzle
- Cupcake Tray

By drying finely sliced pineapple you can create these interesting looking flowers that you can eat. Their mild pineapple flavour goes well with lemon and coconut flavoured cakes and icing.

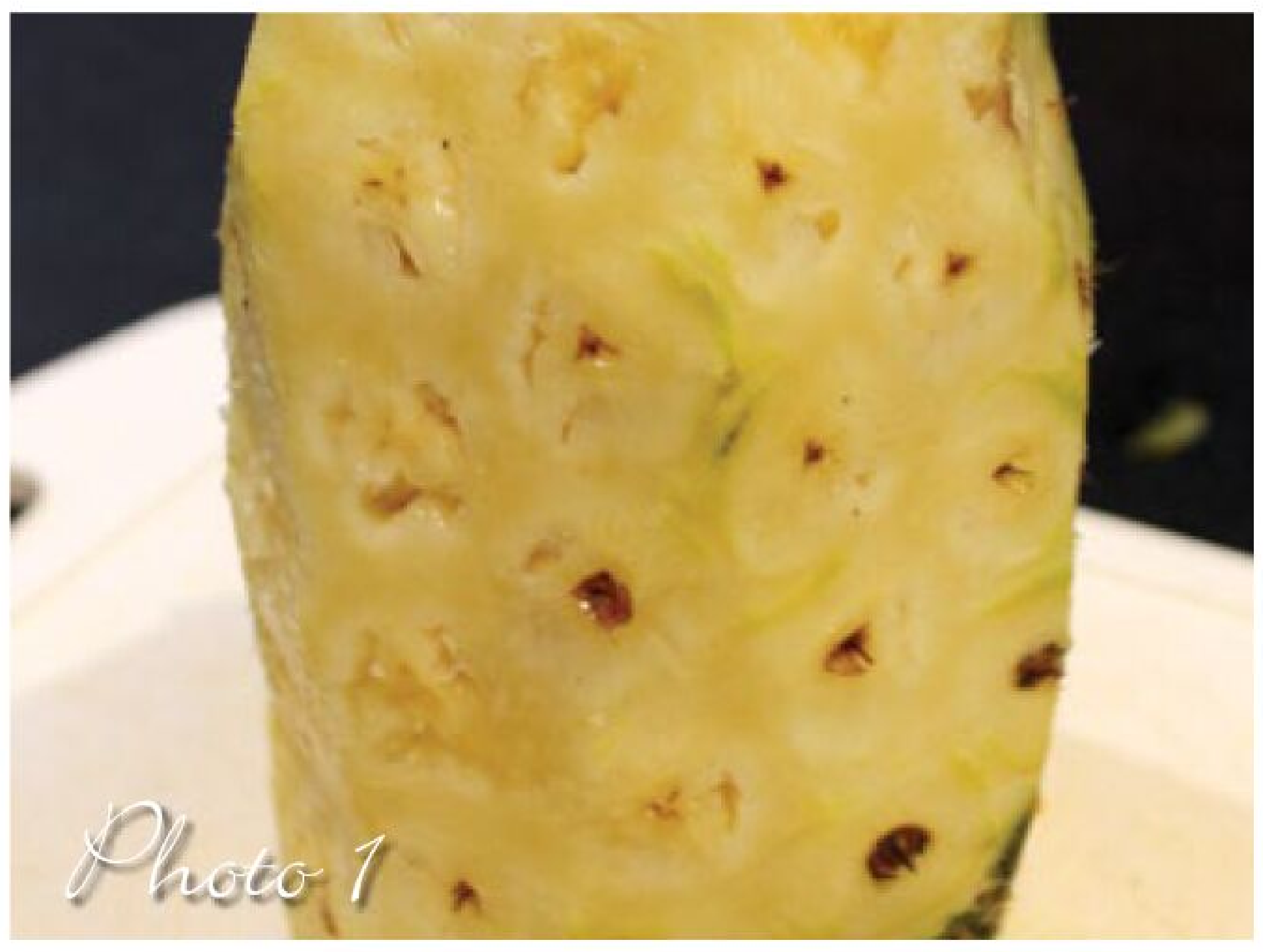


Photo 1

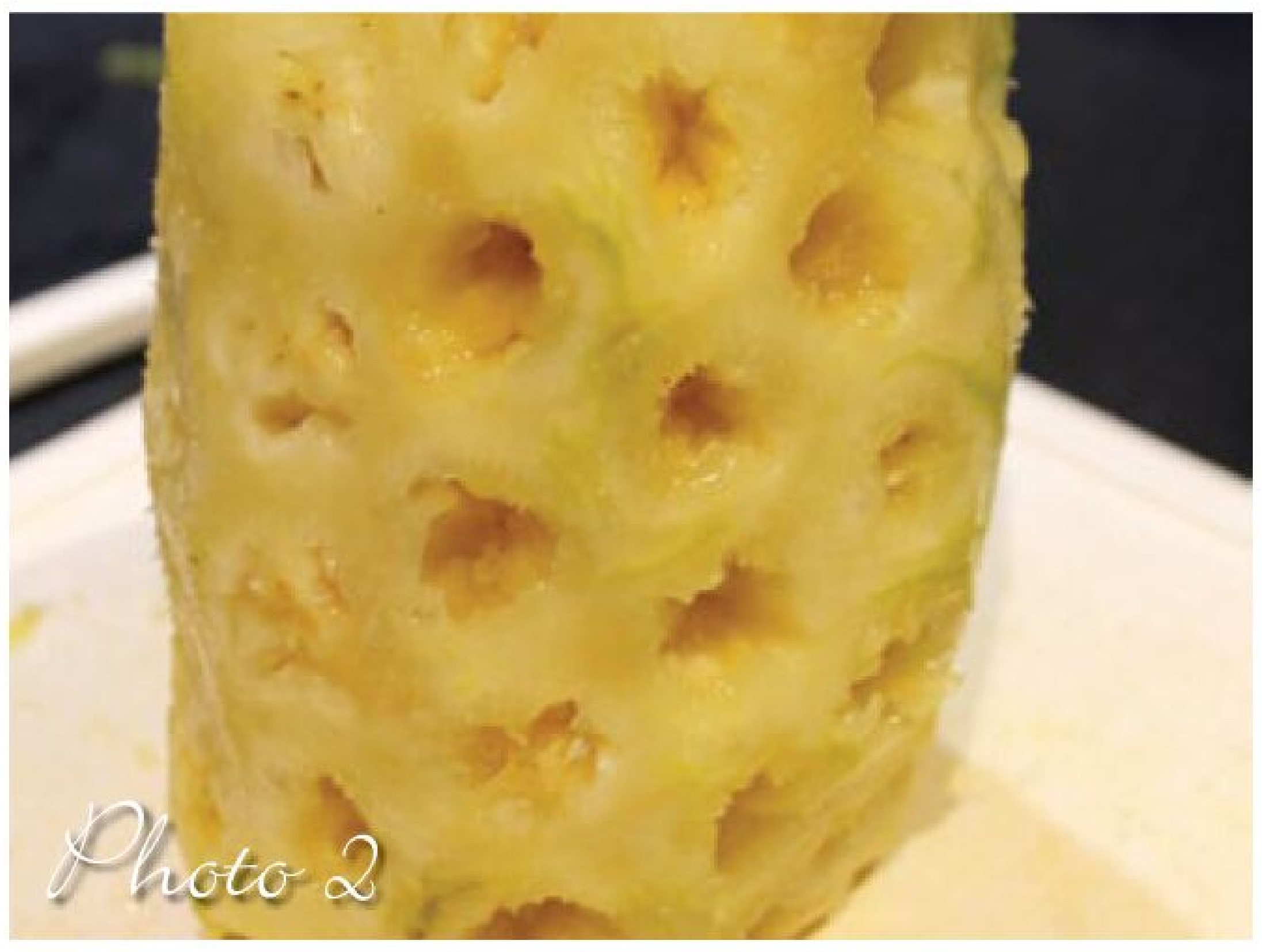
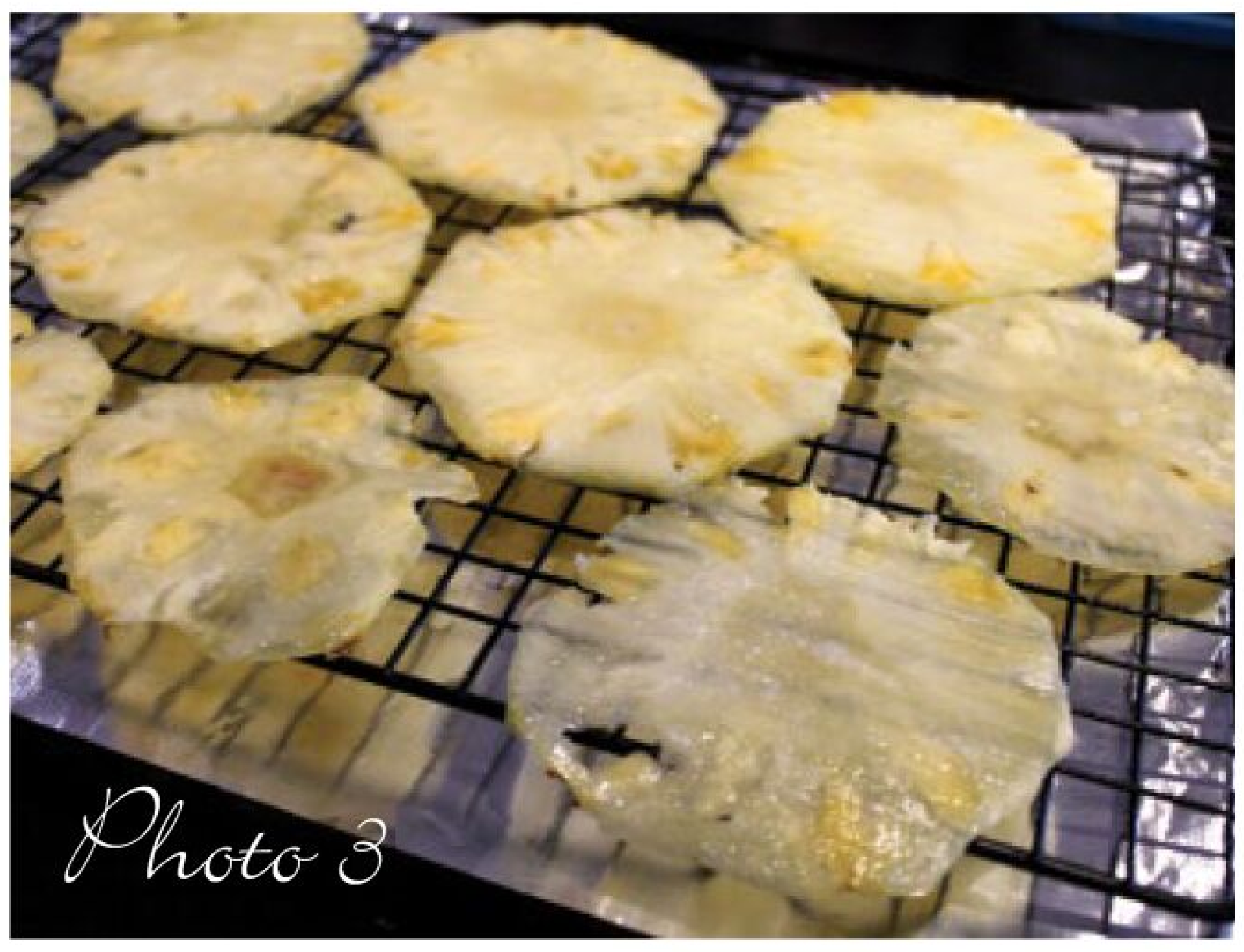


Photo 2

STEP 1
Bake your cupcakes and allow to cool. The ones used in this project were baked in size 550, yellow paper patty pans and were a vanilla cake with the zest of one lemon added to flavour instead of the vanilla.

STEP 2
Cut the top and bottom off the pineapple. Use a sharp knife to cut away the outside of the pineapple. (Photo 1)

STEP 3
Use a small sharp knife or the



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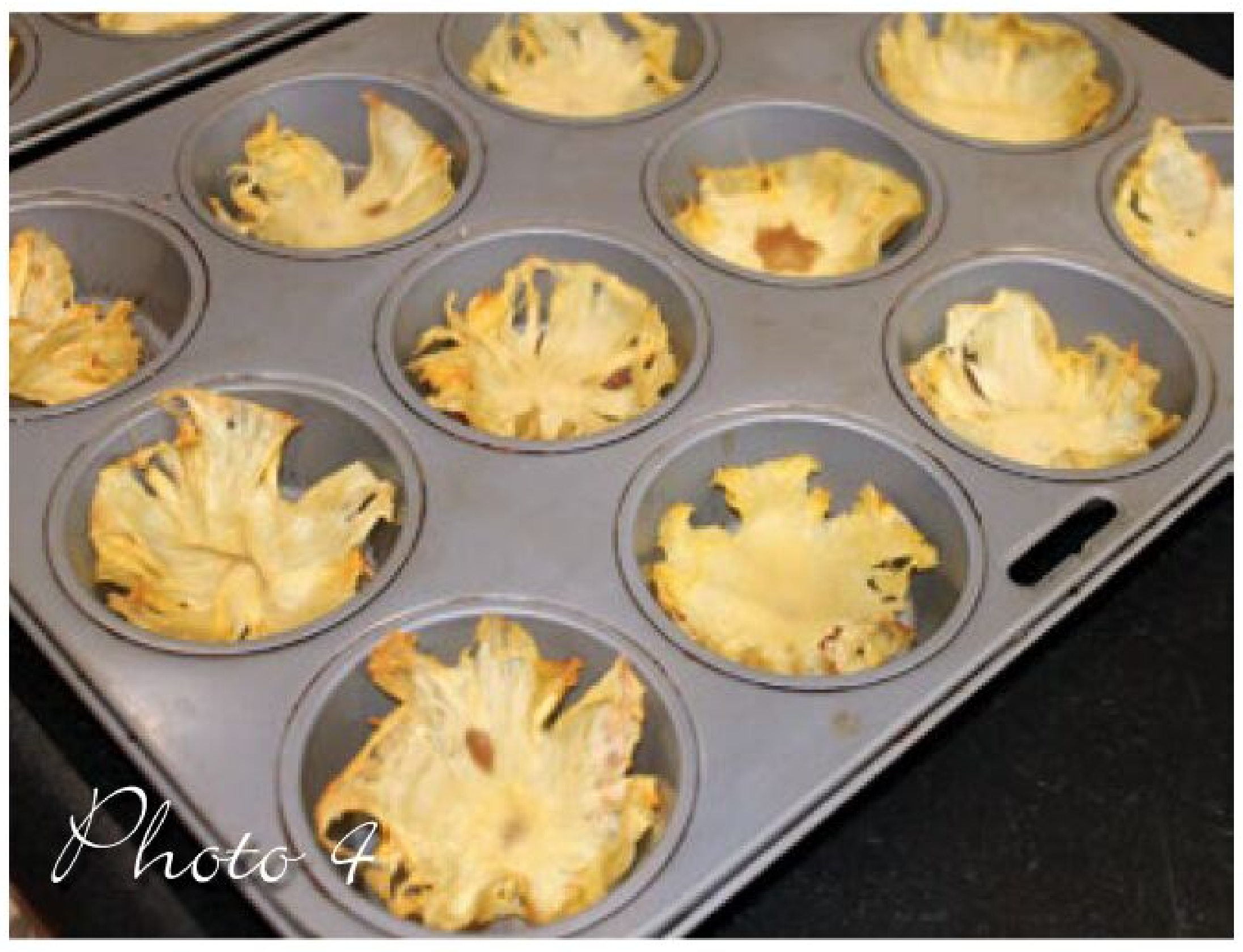


Photo 4

I'M EZY
Easy

end of a peeler to remove any of the eyes still left in the flesh of the fruit. This also helps to create an interesting shape to the finished product. (Photo 2)

STEP 4

Use a very sharp knife or a mandolin to slice the pineapple into paper thin pieces. The thinner you can get them, the better the end result.

STEP 5

Place a cake rack on a tray covered in alfoil. Place the pineapple slices on the cake rack in a single layer.

STEP 6

Use the pastry brush to brush each piece with sugar syrup. Sugar syrup is equal parts water and sugar that have been heated together in a sauce pan until the sugar has dissolved and then allowed to cool. (Photo 3)

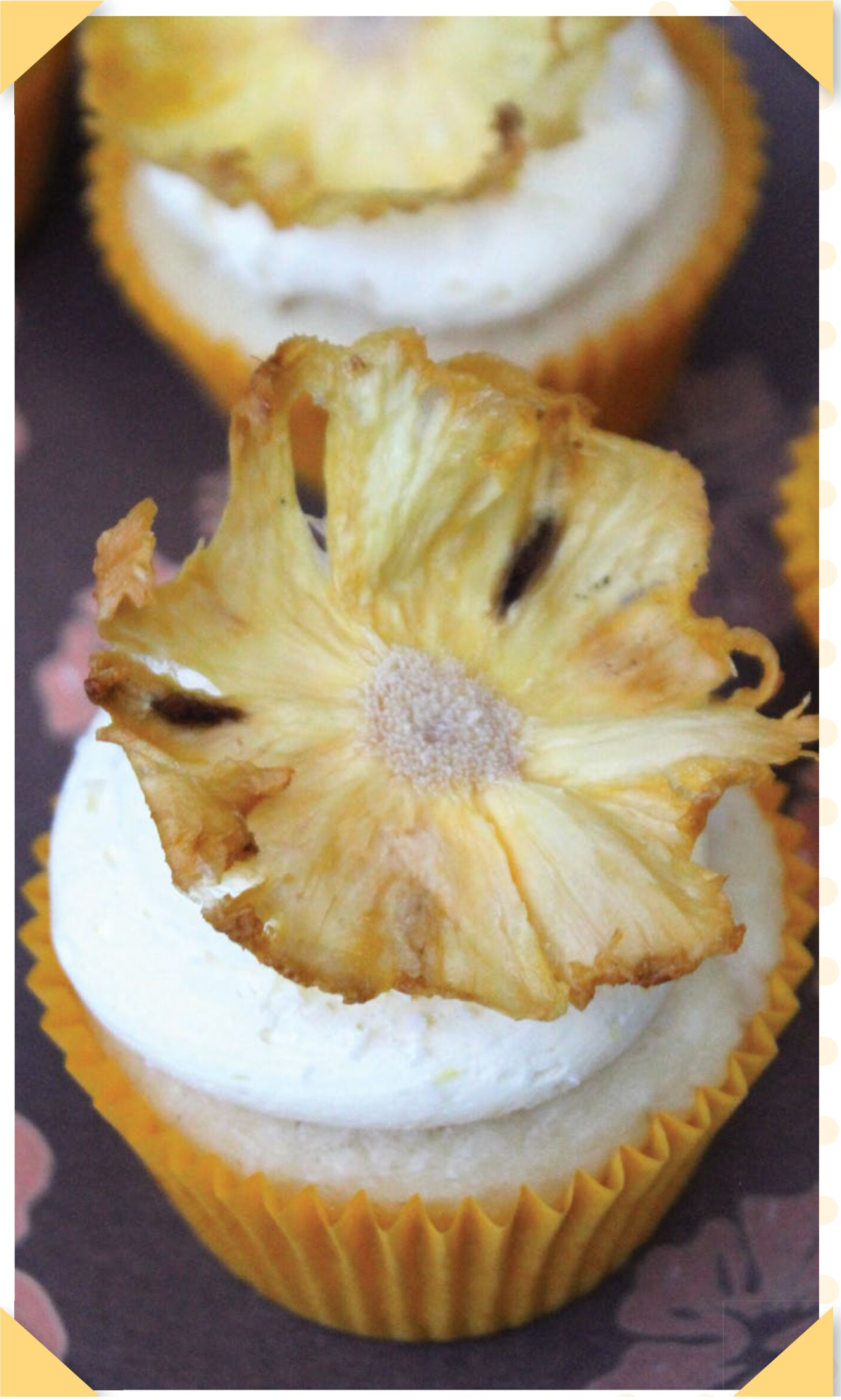
Photo 5

STEP 7
Place the tray of pineapple pieces into a low oven (approx 100 degrees with fan) for approximately one hour.

STEP 8
The pineapple pieces will start to dry out and change to a darker yellow colour. Once they feel dry to touch, place each piece in the cavity of a muffin tray so that they will continue to dry out in a cupped shape. They may need another 30-45 mins until completely dry and able to hold their shape so place back in the oven in the muffin tray and check every ten minutes until you are happy with the way they look. (Photo 4)

STEP 9
Flavour the buttercream with the zest of a lemon until happy with the taste. Pipe a swirl on top of each cupcake and sprinkle with coconut if desired. Place a cooled, pineapple flower on top of each cake. (Photo 5)

Cakes by Cake -oh
www.cake-oh.com.au
Project supplies available from
Complete Cake Decorating Supplies
63 Boothby Street
Panorama SA
Ph: (08) 82990333
www.completecake.com.au



Lego Party Cupcakes

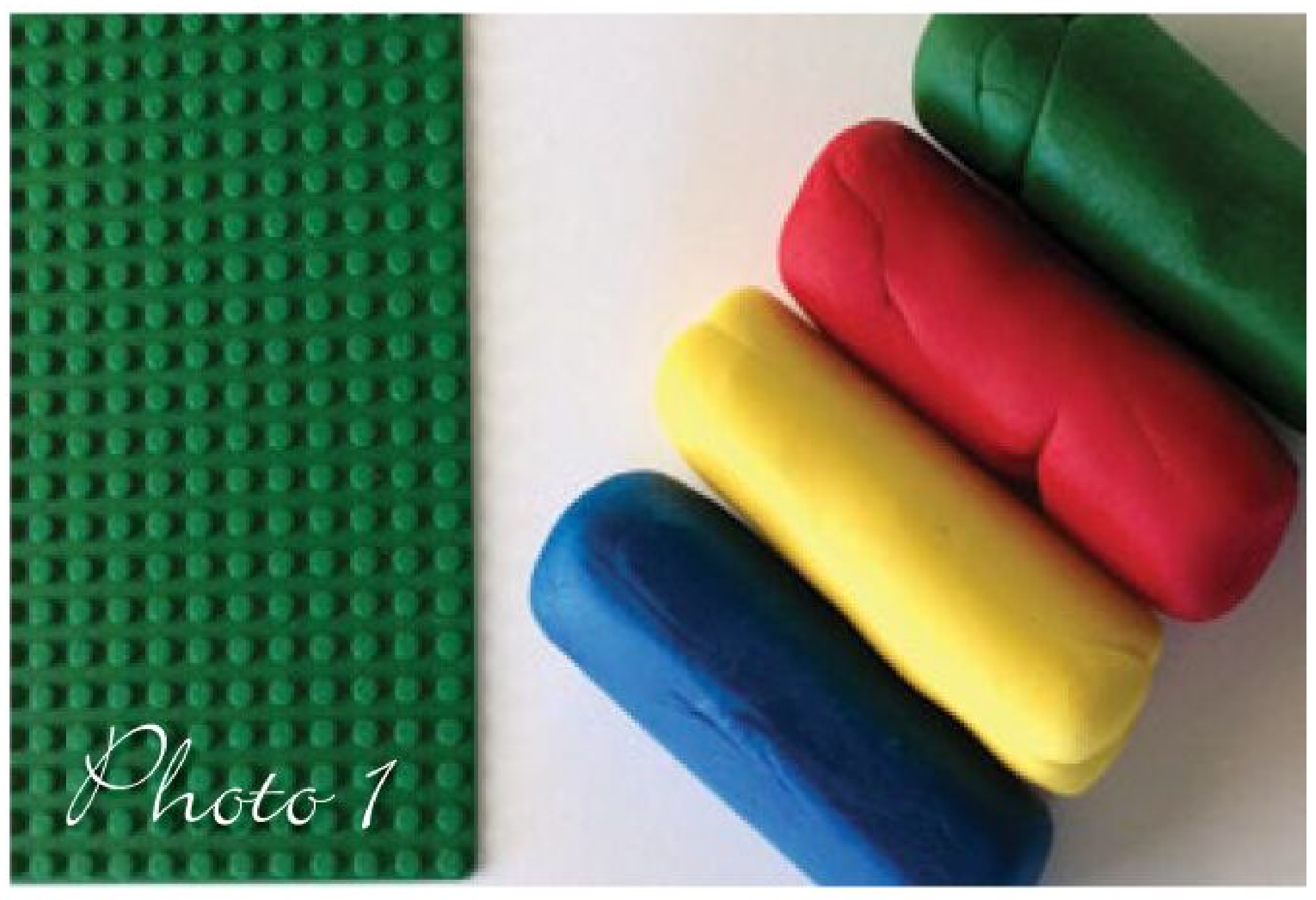
INGREDIENTS

- Batch of prepared cupcakes
- Butter cream
- Fondant - Green, blue, red, yellow, very small amount of black
- Sugar glue
- Edible marker
- Tylose powder

EQUIPMENT

- Lego plastic mat (lego building board)
- Craft knife
- Rolling pin
- Small round ejector cutter
- Ruler
- Basic decorating tools
- Small circle extruder
- 68mm circle cutter

Everyone loves playing with lego and now you can eat it too! The bright colours make it very appealing and will suit a range of age groups.



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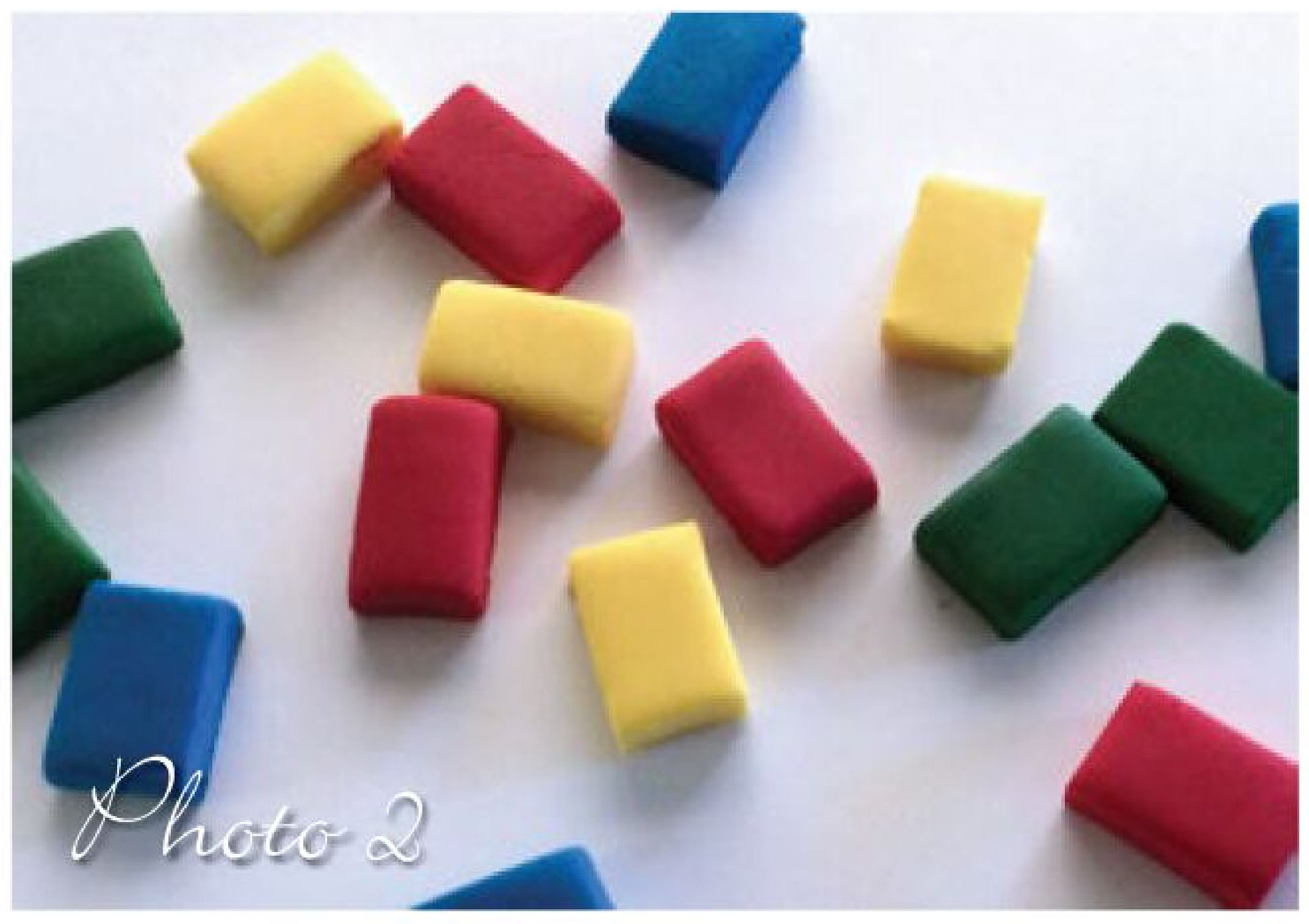


Photo 2

TO MAKE THE LEGO

Mix a little Tylose Powder into a selection of the main colours – red, yellow, green and blue. (Photo 1)

STEP 1

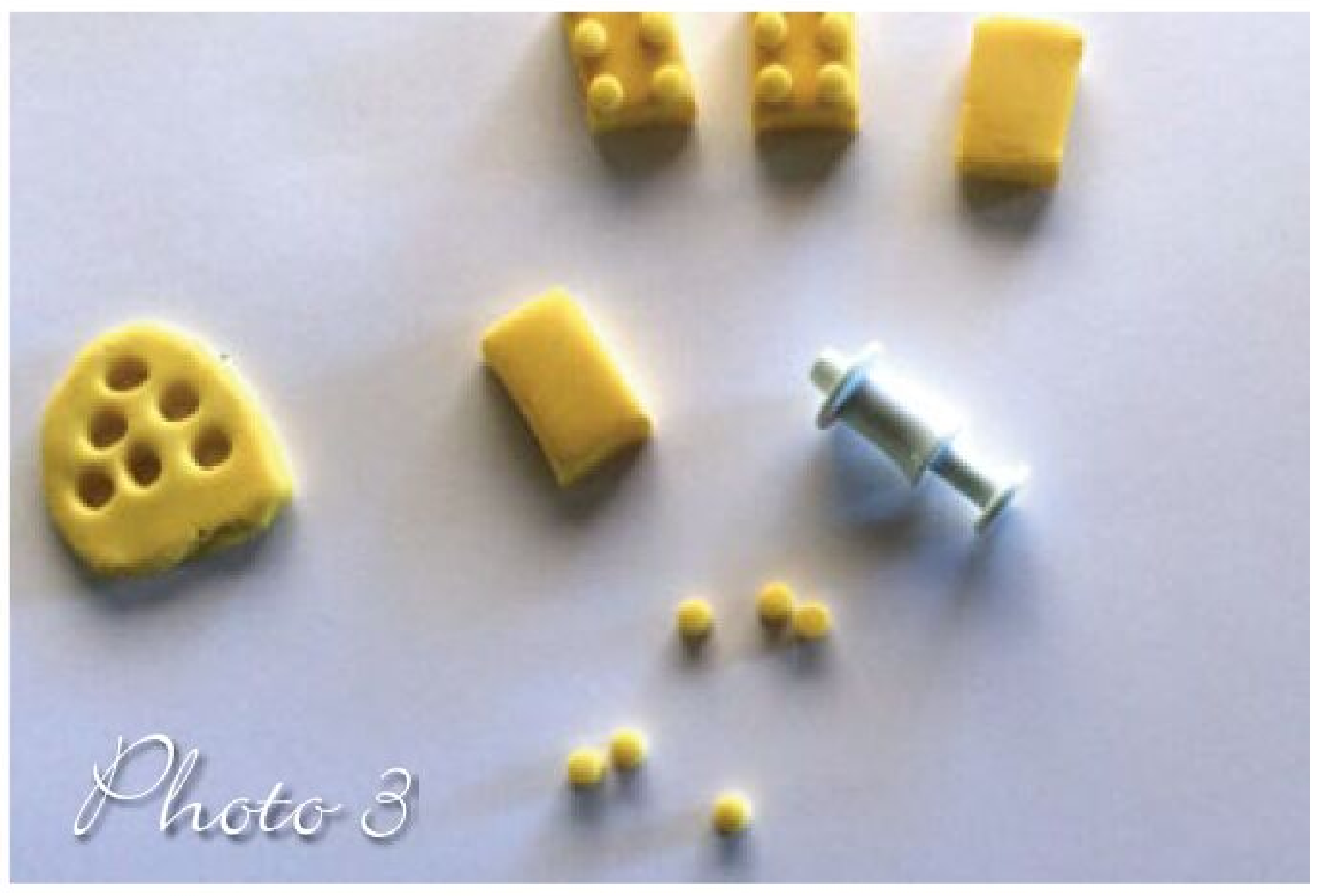
To make lego blocks, roll each fondant colour out separately to about 1cm thick. Then cut each colour into small rectangle size shapes measuring 2.2cm by 3.2cm long.

STEP 2

Shape into a lego shape brick with your fingers.

STEP 3

Make a selection of lego bricks using different colours. (Photo 2)



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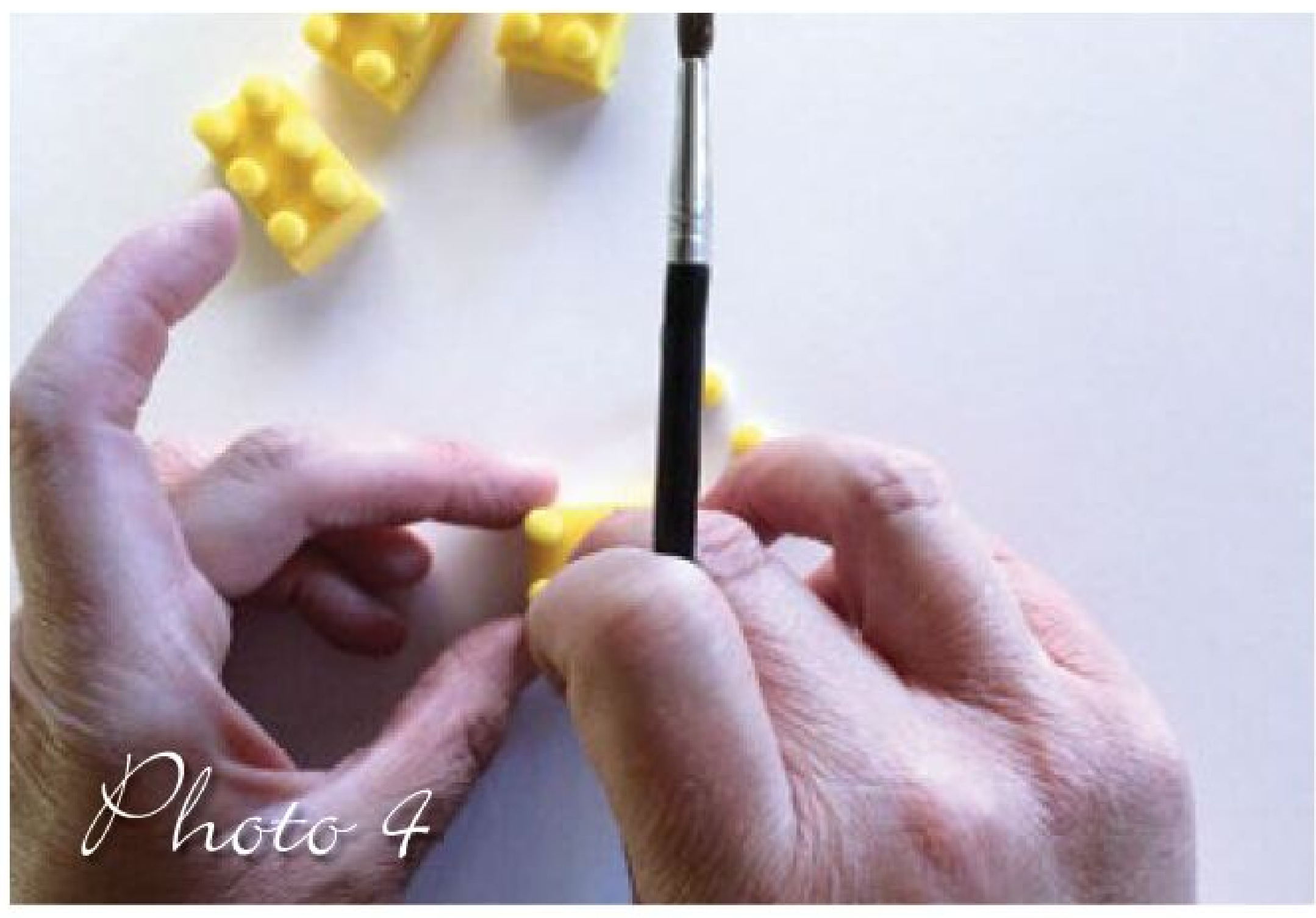


Photo 4

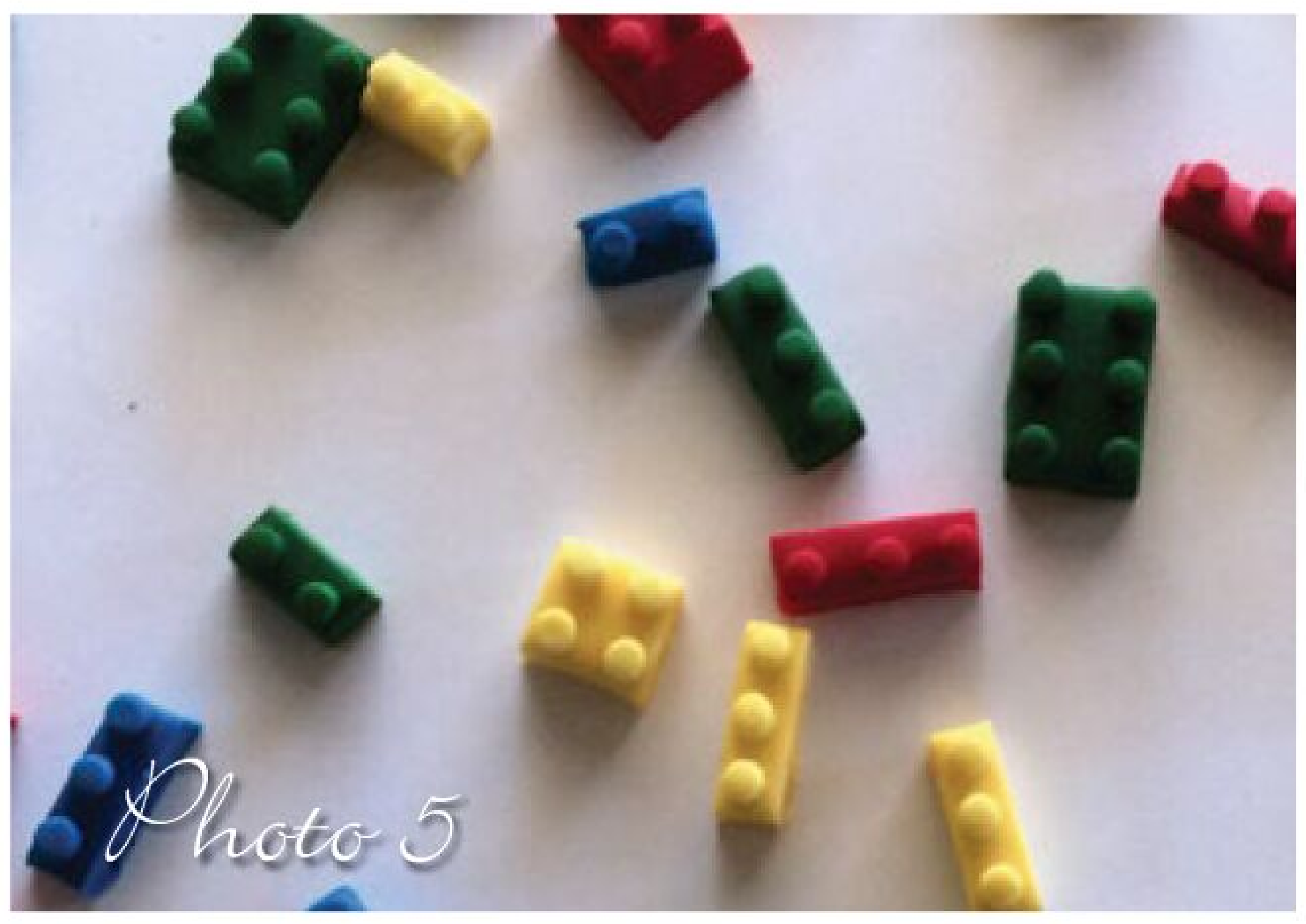
STEP 4
Using a small circle ejector, cut out 6 circles for each block. (Photo 3)

STEP 5
With sugar glue, stick circles onto each brick, press down very lightly. (Photo 4)

STEP 6
Set lego bricks aside to dry, then cut into desired shapes/size to decorate cupcake (or cake). (Photo 5)

STEP 7
Using a number cutter or letter, cut out shape from 2cm thick fondant. (Photo 6)

STEP 8
Use the small ejector cutter again to cut small round circles. Glue the circles onto the number and press down lightly. (Photo 7)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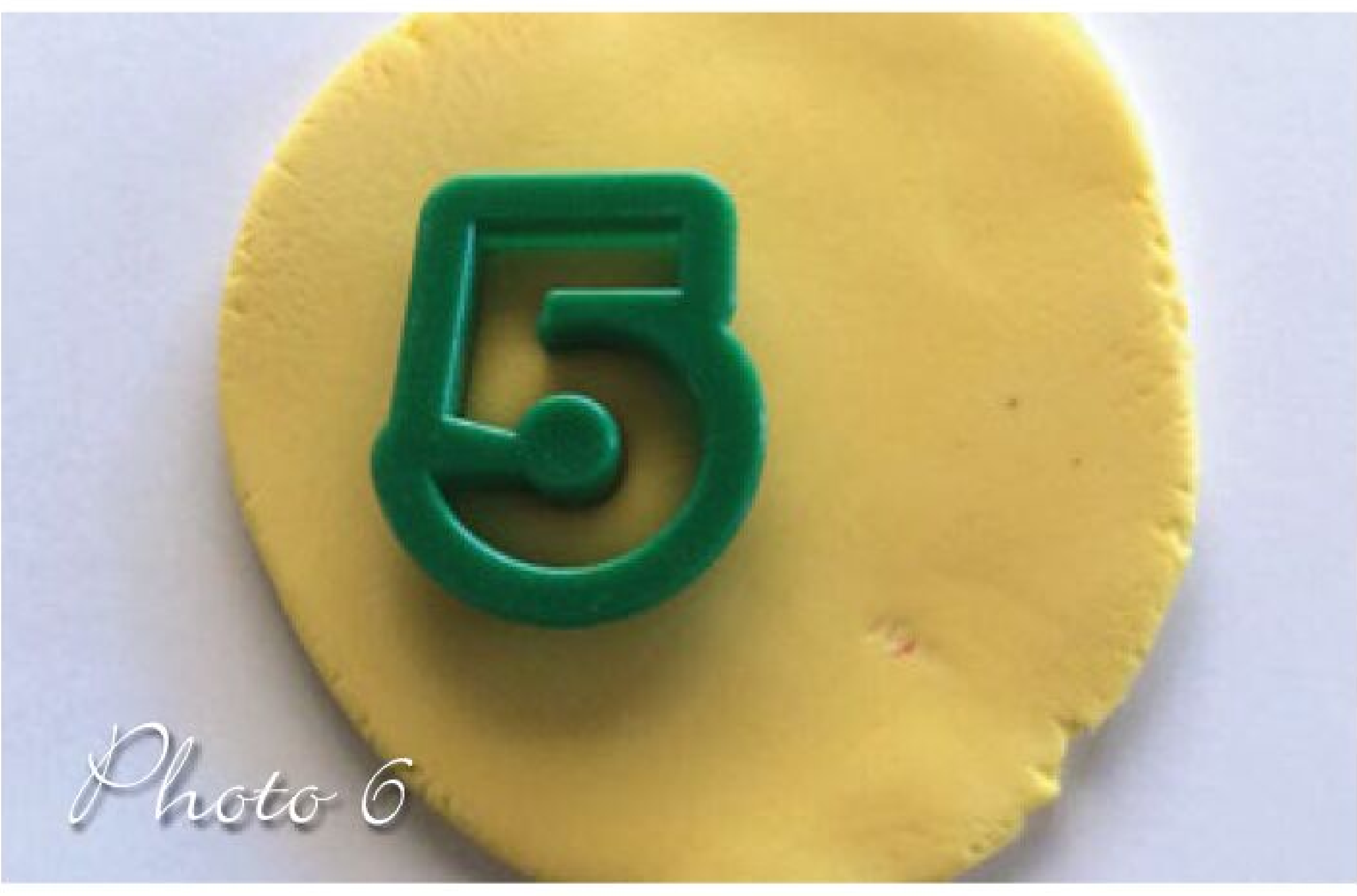
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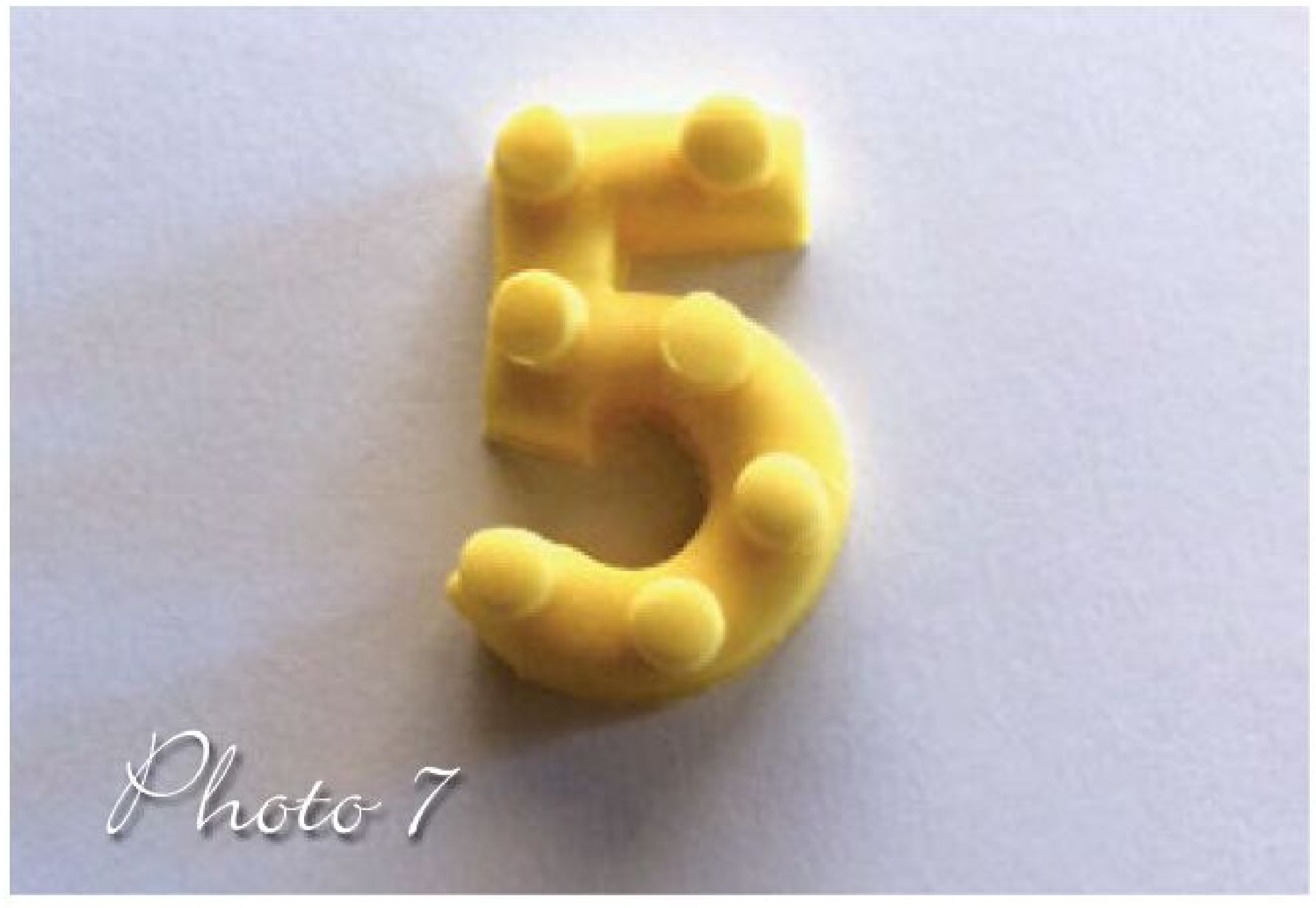
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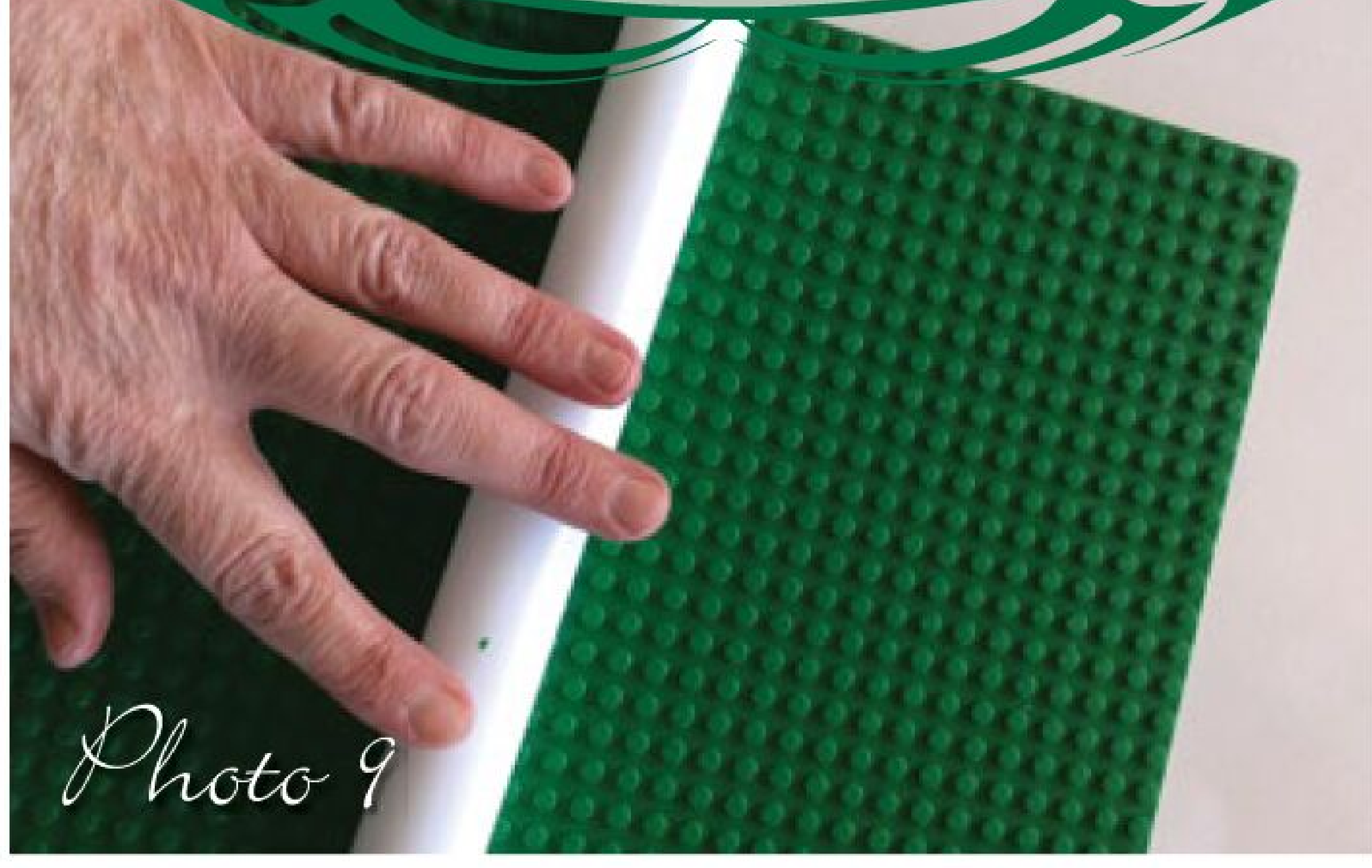
Lego Party Cupcakes

Photo 8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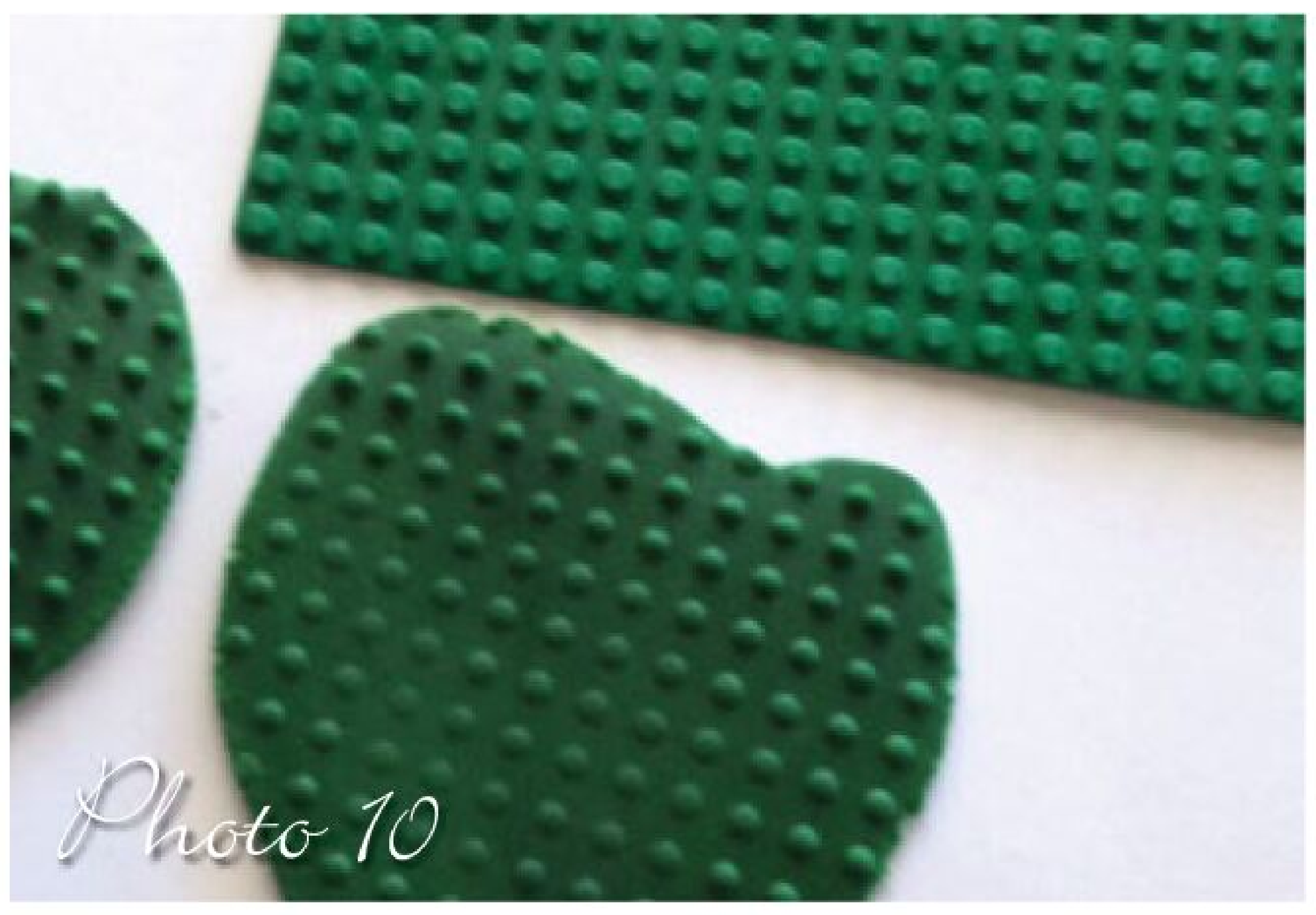


Photo 10

STEP 9
With some black fondant and a very small circle extruder, extrude fondant to outline number or letter *lego bricks can also be used for candles for a cake. (Photo 8)

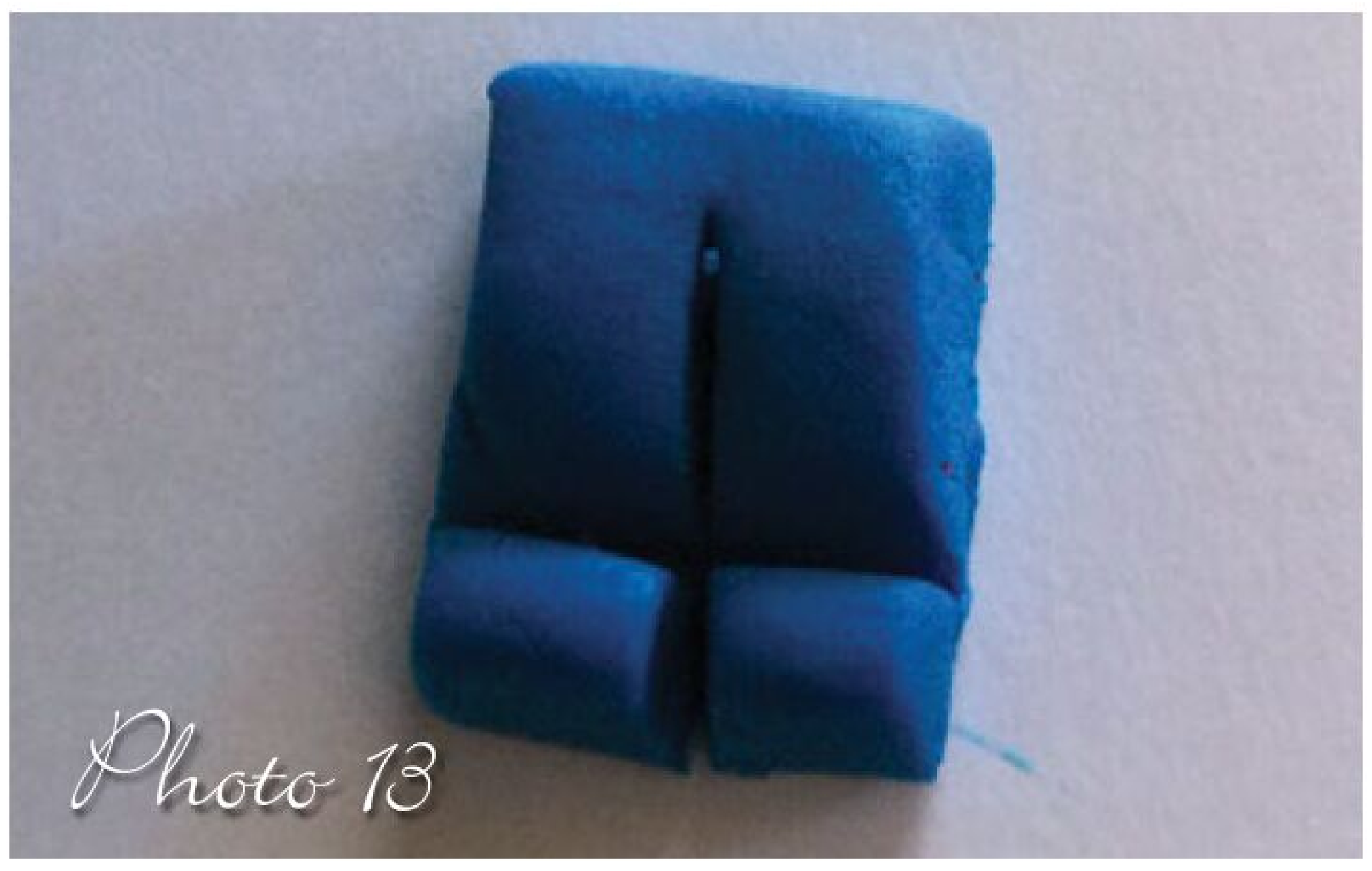
STEP 10
Use a clean lego plastic mat (lego building board) Roll out some fondant 2cm thick. Place clean lego plastic mat (lego building board) onto fondant and press firmly on top to transfer mat pattern onto fondant. (Photo 9 & 10)

STEP 11
Cut out a 68mm circle. This is the base for a lego man. (Photo 11)

STEP 12
Roll some blue fondant out to a rectangle. (Photo 12)

Photo 11

Photo 12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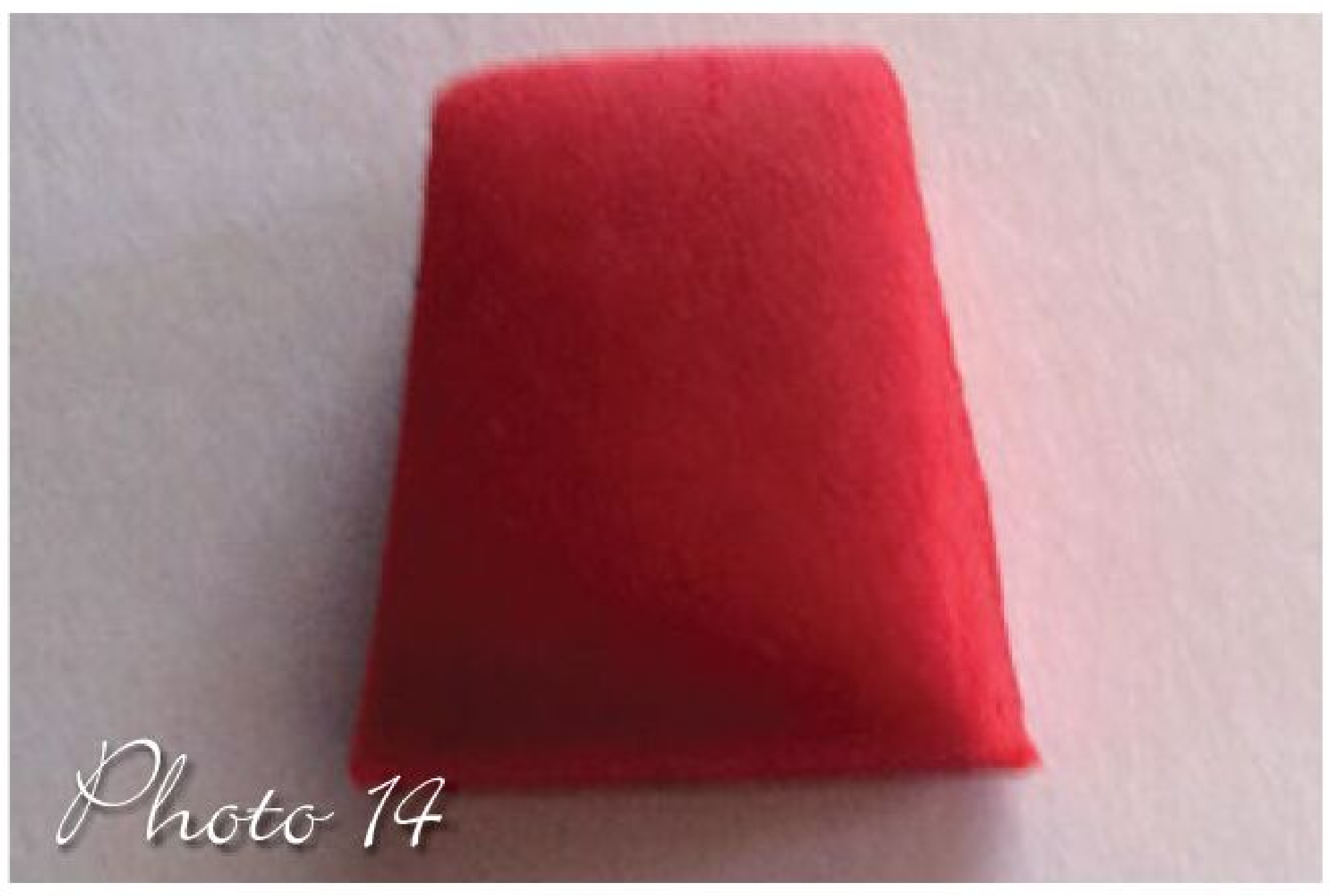
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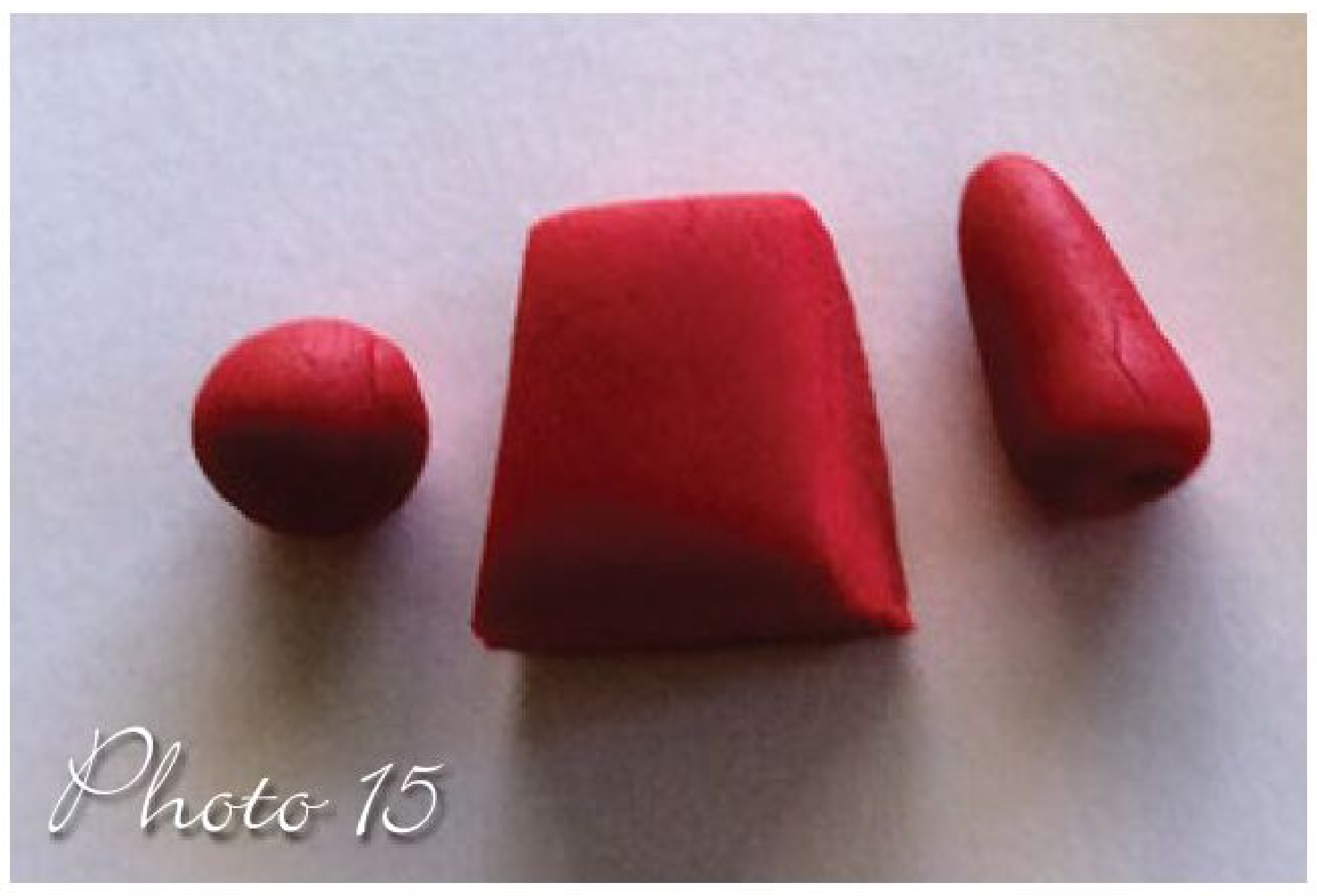
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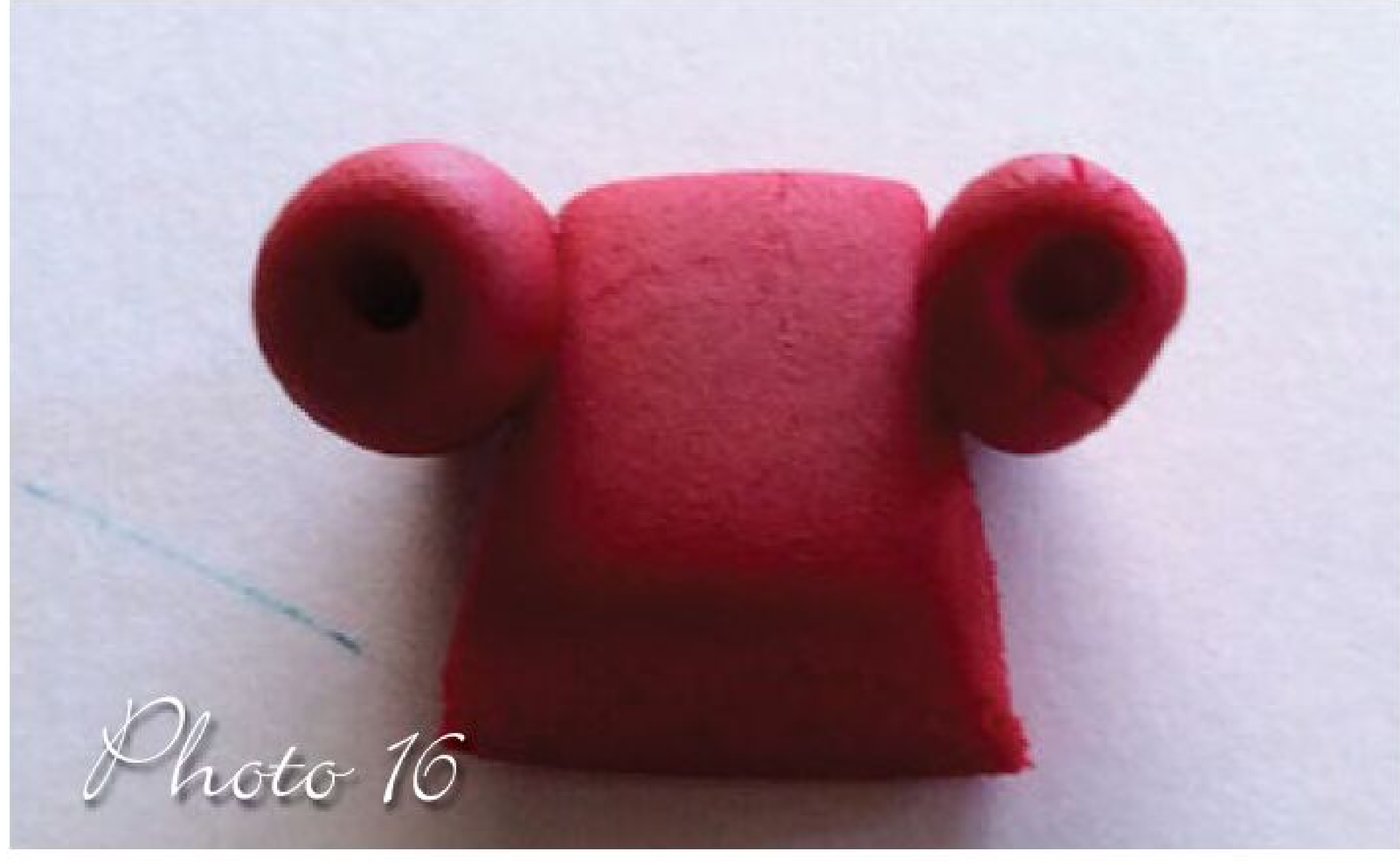
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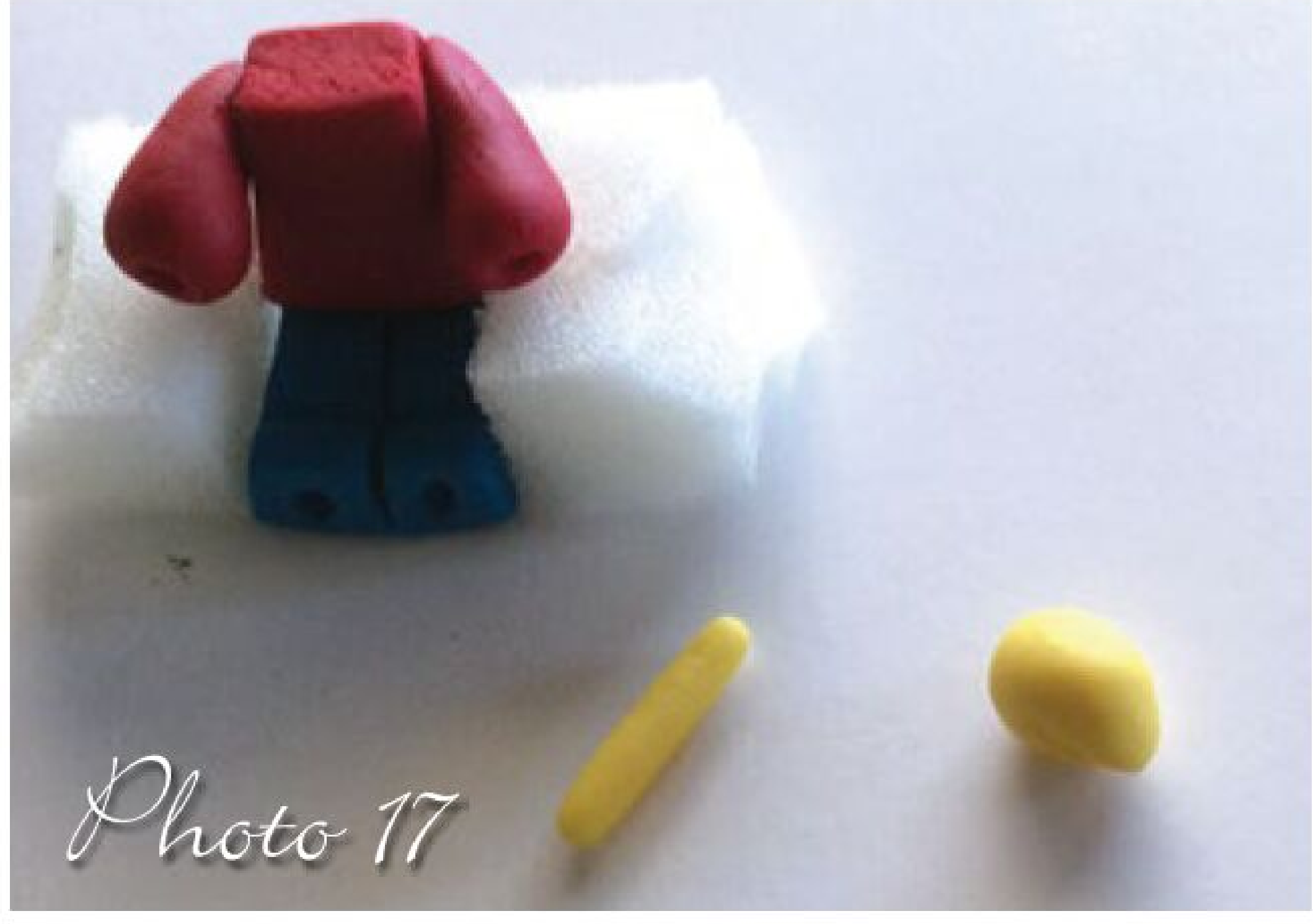
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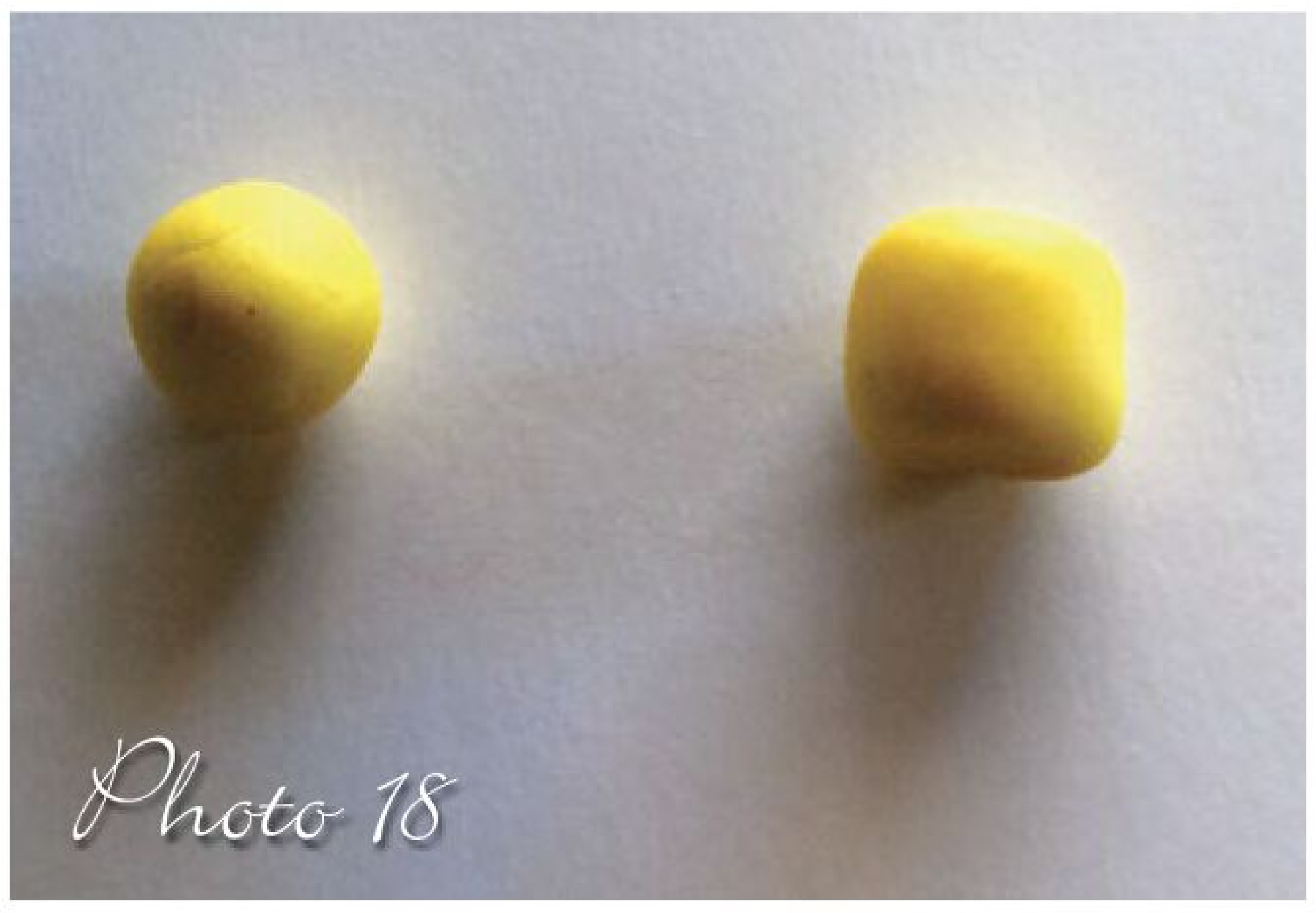
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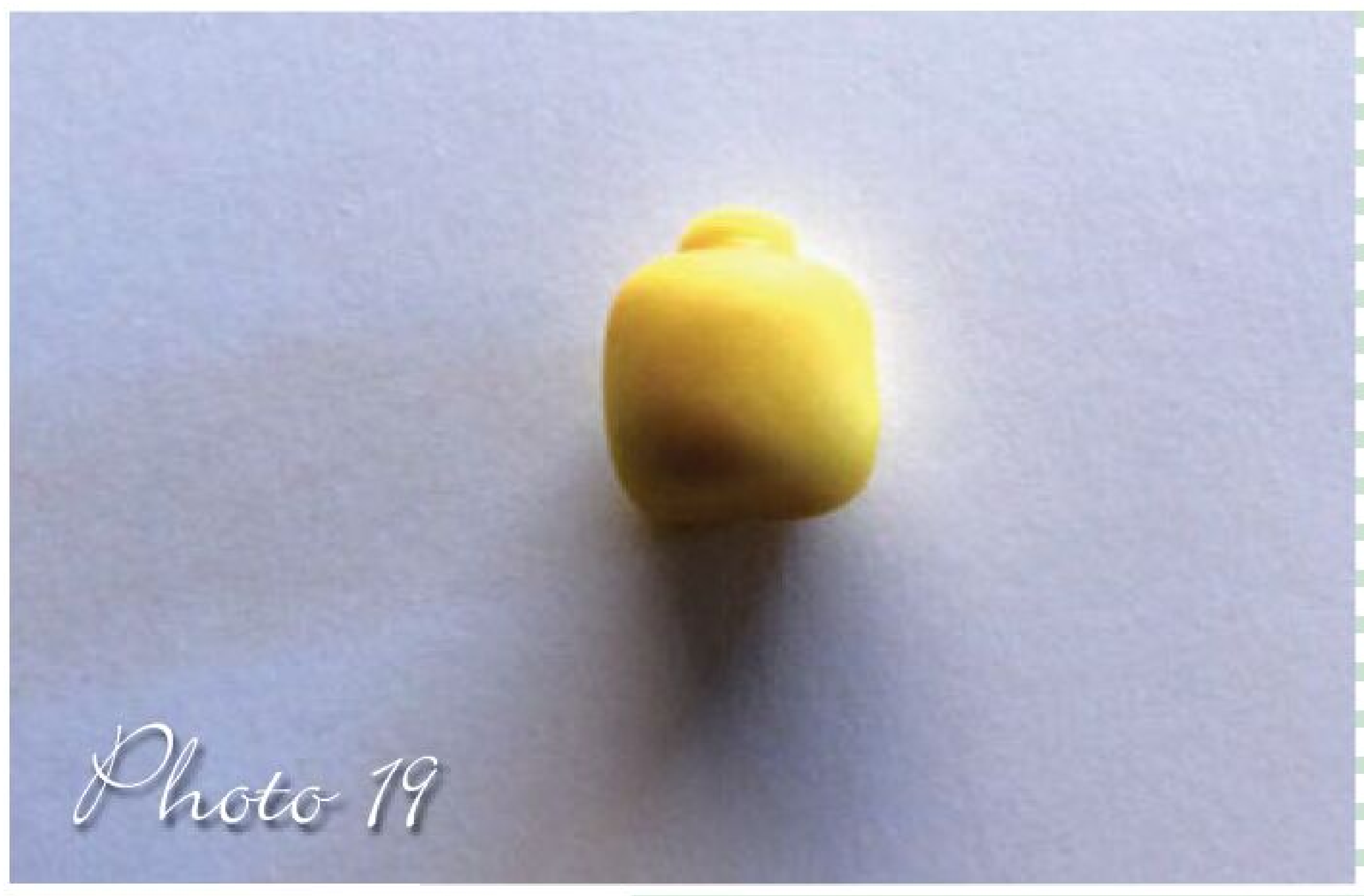


Photo 19

STEP 13
With the back of a knife make indentation to form legs and then make an angle (don't cut through) to make feet. (Photo 13)

STEP 14
Using a decorator stick make holes in feet.

STEP 15
Roll red fondant into a rectangle and cut one end into an angle. (Photo 14)

STEP 16
Roll two small balls into tear drops to form two arms. Glue on top and use decorator stick to make holes for hands. (Photo 15-16)

STEP 17
Roll two very small sausages. Use a decorator stick and form sausage around stick to form hands. Pinch at the top of formed sausage. Glue ontc ends of arms. (Photo 17)

STEP 18
Roll a small ball of yellow fondant into a short flat sausage shape.

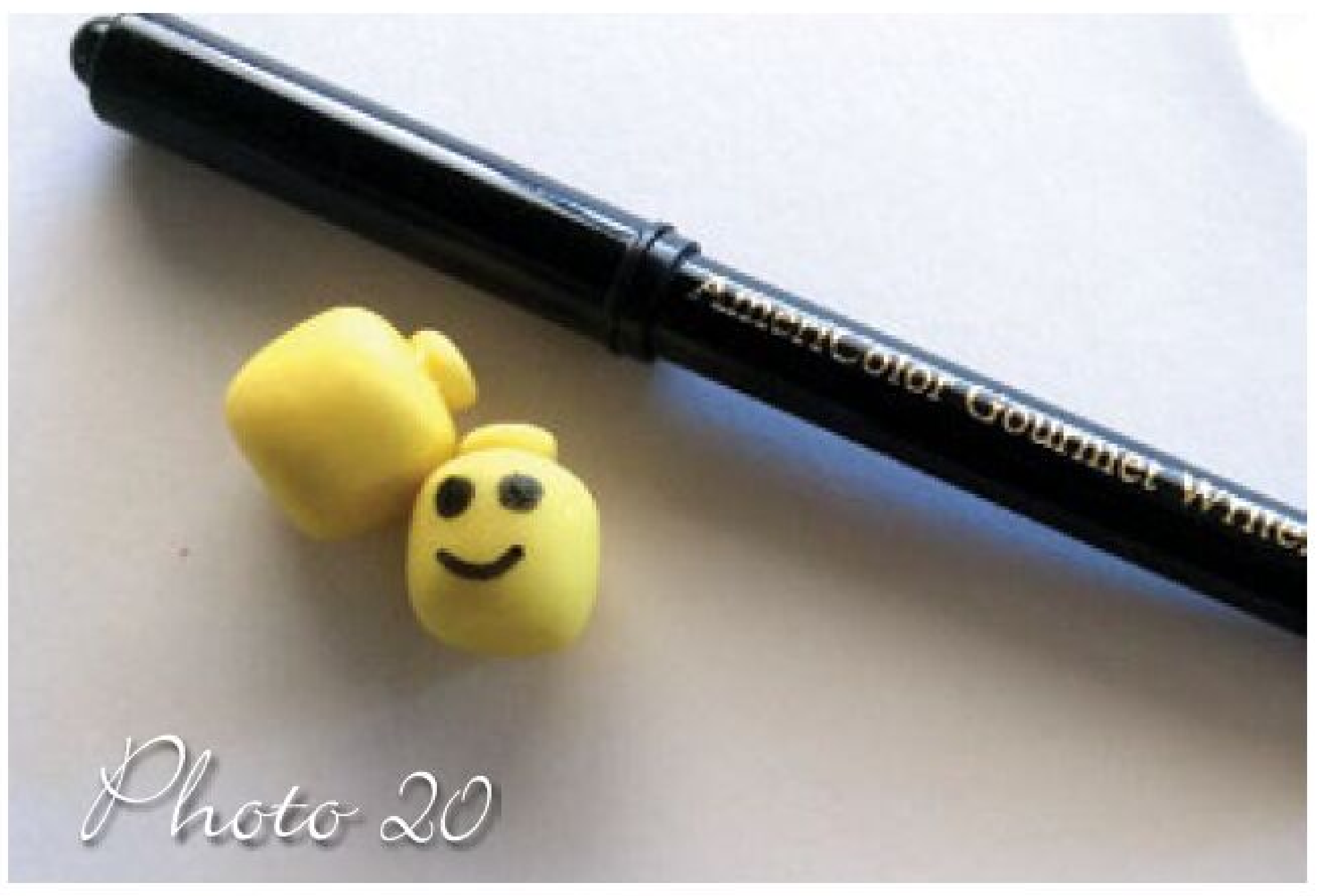
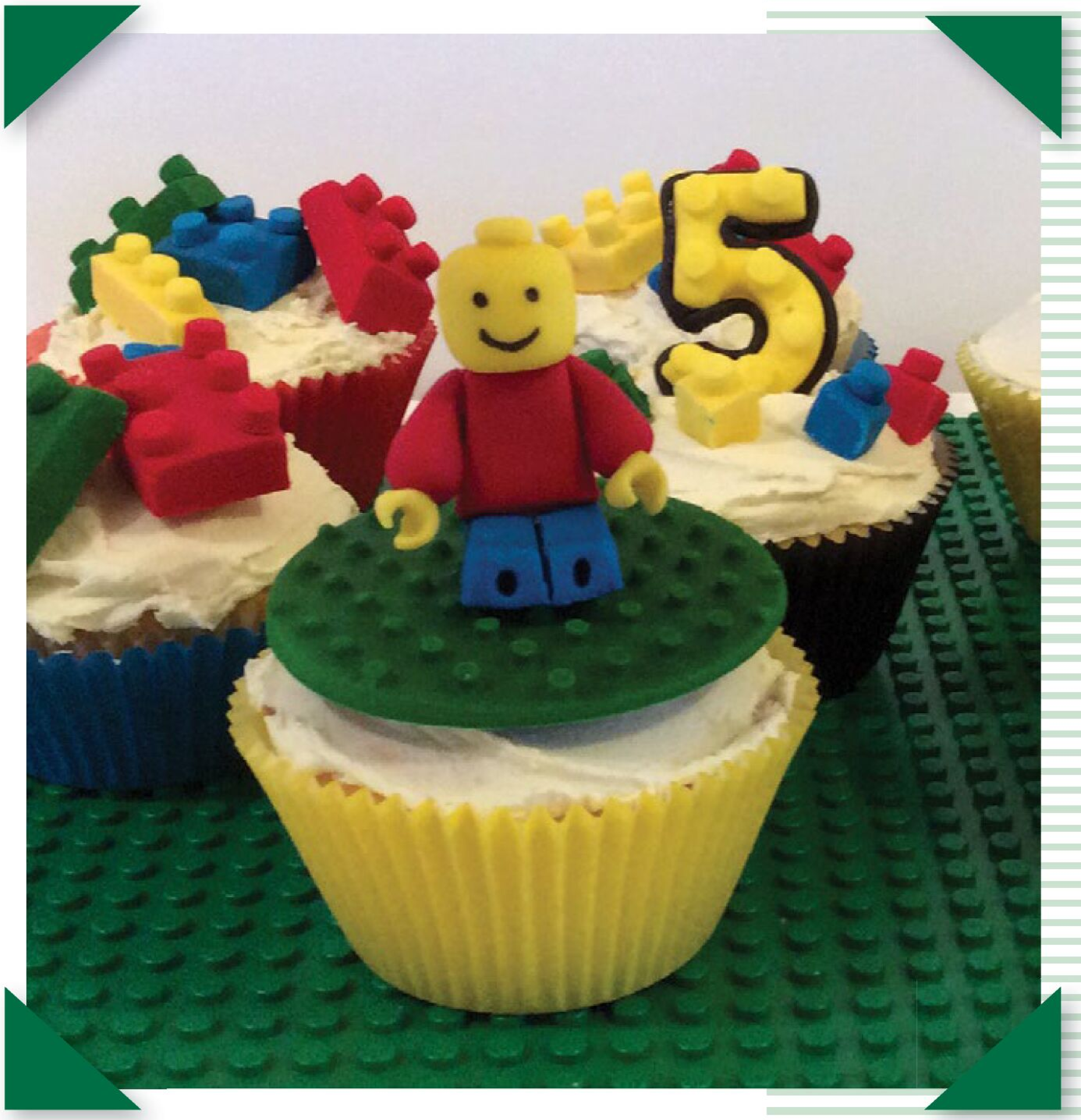


Photo 20

Use a small circle ejector cutter again to cut out a circle and glue on top of head. (Photo 18-19)

STEP 19
Using an edible black marker, draw a face on lego head. Glue on top of body. Different lego figures can be used from same figure direction (Photo 20)
(see sitting man)

Wendy Marshall
nanawen64@gmail.com



Polka Dot
Surprise Cake

INGREDIENTS

- 1kg of Bakels Crème Cake
- Mix
- 4 eggs
- 400ml water
- 200ml veg oil
- 300gm white choc melts

EQUIPMENT

- Bake pop tin (see note)
- 8inch round tin
- 6 small bowls
- Wilton gel colour in rose pink, lemon yellow, sky blue
- Americolour gel in orange, electric green and electric purple

It's not until you cut this cake that the fun begins with polka dots in every colour of the rainbow hidden inside.

STEP 1

Preheat fan forced oven to 160 degrees.
Combine the cake mix, eggs and water in a mixing bowl and beat until combined.

STEP 2

Put the vegetable oil and white choc melts in a microwave safe container. Place in the microwave for one minute. Remove and stir the mixture. If there are still lumps of unmelted chocolate, return to the microwave for a further 30 seconds and stir through again until the mixture is smooth. (Photo 1)

STEP 3

Add the choc/oil mixture to the cake batter and mix until combined.

STEP 4

Spray the cavities of the bake pop tin with baking spray and then dust with plain flour to ensure the cooked balls release from the pan easily. (Photo 2)

Photo 1

Photo 2

Photo 3

Photo 4

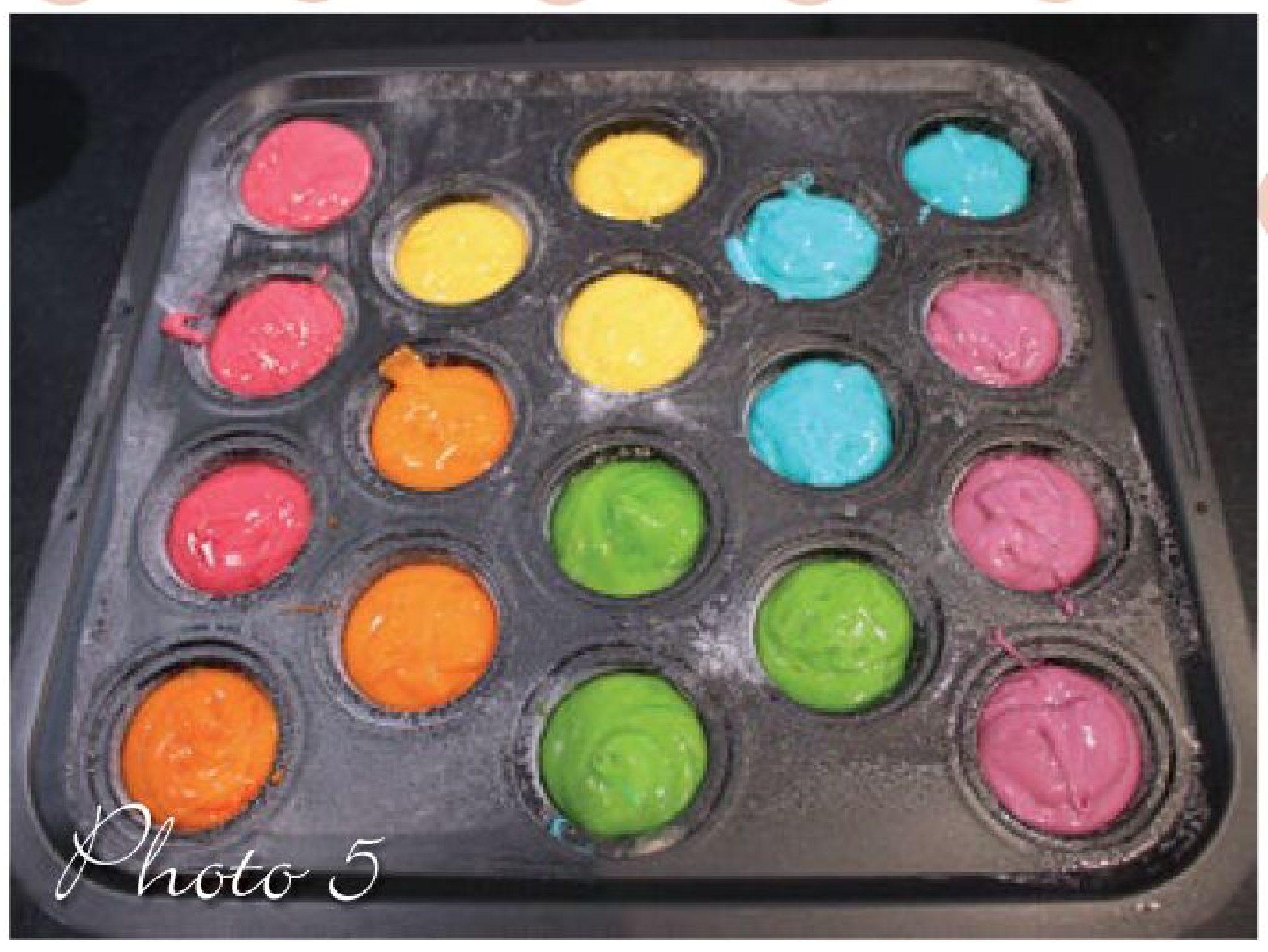


Photo 5

Tip - begin by filling the cavities in the centre first and work your way out. That way if you spill or drip any mixture, you can easily wipe it out.

STEP 5

Use a half cup measuring cup to scoop out mixture into separate bowls. You should now have six bowls of plain cake batter. Each will have half a cup of batter in it. (Photo 3)

STEP 6

Use a toothpick to colour the cake batter with the gel colour. Mix with a spoon to colour it evenly. You should now have six bowls of coloured batter in pink, orange, yellow, green, blue and purple. (Photo 4)

STEP 7

Carefully spoon mixture into the bottom part of the bake pop cake tray. There are 18 cavities so you can make three of each colour. (If you have left over cake batter, you can make a second batch or use it to make some rainbow batter cupcakes!) (Photo 5)

STEP 8

Place the lid on the tray and put the clips on to hold it in place. (Photo 6)

STEP 9

Bake for approximately 15-20 minutes and check to see how they are cooking. Excess mixture will probably be coming through the hole on the top of the cake tray. (Photo 7) If you are unsure if they are cooked or not, poke a toothpick in through the hole to check.

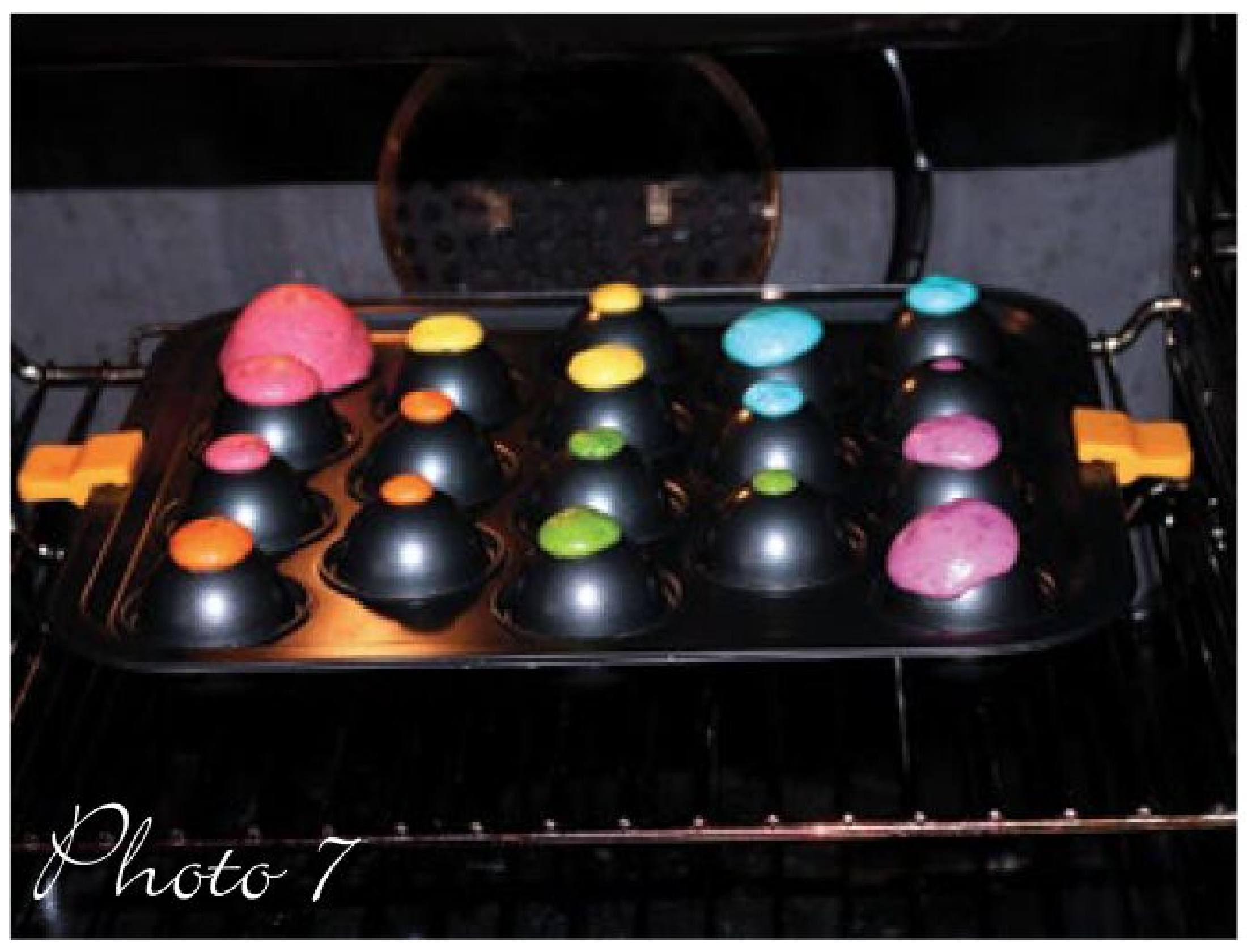
STEP 10

Once cooked remove tray from the oven and leave to sit until cool enough to touch. Cut away any of the small pieces that have come through the hole.

STEP 11

Undo the clips and remove the top part of the tray. Turn the base over and the cooked balls should fall out easily. If not, you

Photo 6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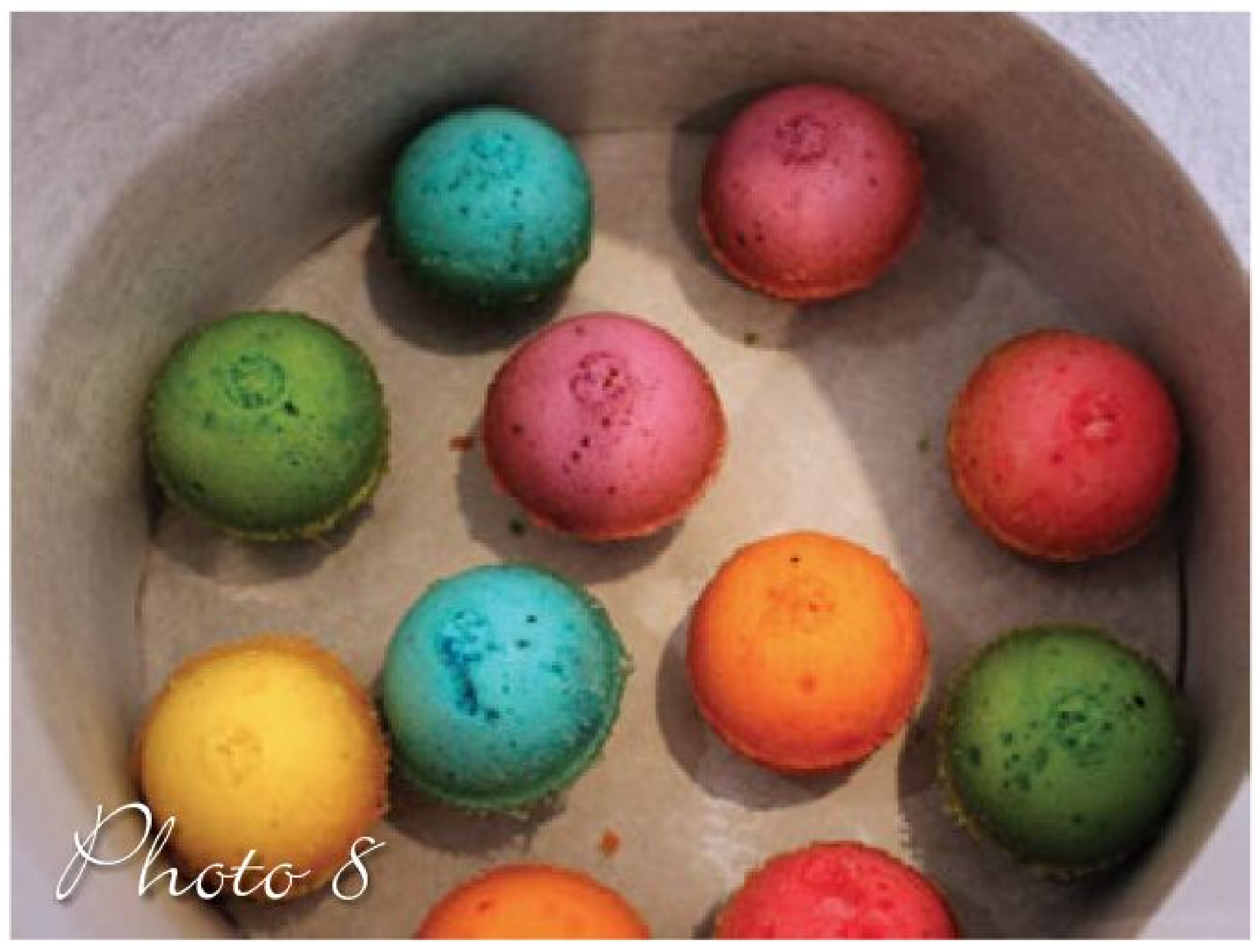
Photo 8

can gently ease them out with a teaspoon.

STEP 12
Line an 8inch cake tin with baking paper and place the balls on the base of the tin, leaving a small gap in between each. (Photo 8)

STEP 13
Pour the remaining cake batter into the tin making sure it goes in between the balls and covers them. If there are any balls left, place them on the plain cake mix and repeat with left over cake batter. (Photo 9)

STEP 14
Bake for approximately an hour and check by testing with a skewer. Return to oven for another twenty minutes and check again. Once cooked, remove from oven and leave to cool until you can touch it. (Photo 10)

STEP 15
If the cake has risen over the top level of the tin, use a large knife to level it off while it is still in the tin. At this stage you will be able to see some of the coloured balls inside. (Photo 11 & 12)

STEP 16
Remove cake from cake tin and leave to cool completely before decorating.

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www.completecake.com.au

Photo 9

Photo 10

Note - Bake pop tins are trays that have two parts - the base where the cake batter goes and a lid that has holes for excess cake mix to come through. They are mainly used for making cake pops. They are available from many cake decorating stores and have also been available in some department stores (Big W) and also in some discount stores.

21st Birthday
Biscuits

INGREDIENTS
- 1 batch of vanilla, rolled sugar biscuits in round, heart and plaque shapes
- 1 batch of royal icing
- Fondant and gumpaste
- Food colour gels
- Gold edible airbrush spray or edible gold paint

EQUIPMENT
- Key mould
- Flower cutters and veiners
- Airbrush tool or paintbrush
- 1M piping tip
- No.1 piping tip
- No.2 piping tip
- Piping Bag

TRY ME!
Try Me

These buttery vanilla biscuits, complete with royal icing rose swirls, fondant keys and dainty flowers would make the perfect gift for your special 21 year old.

Photo 1

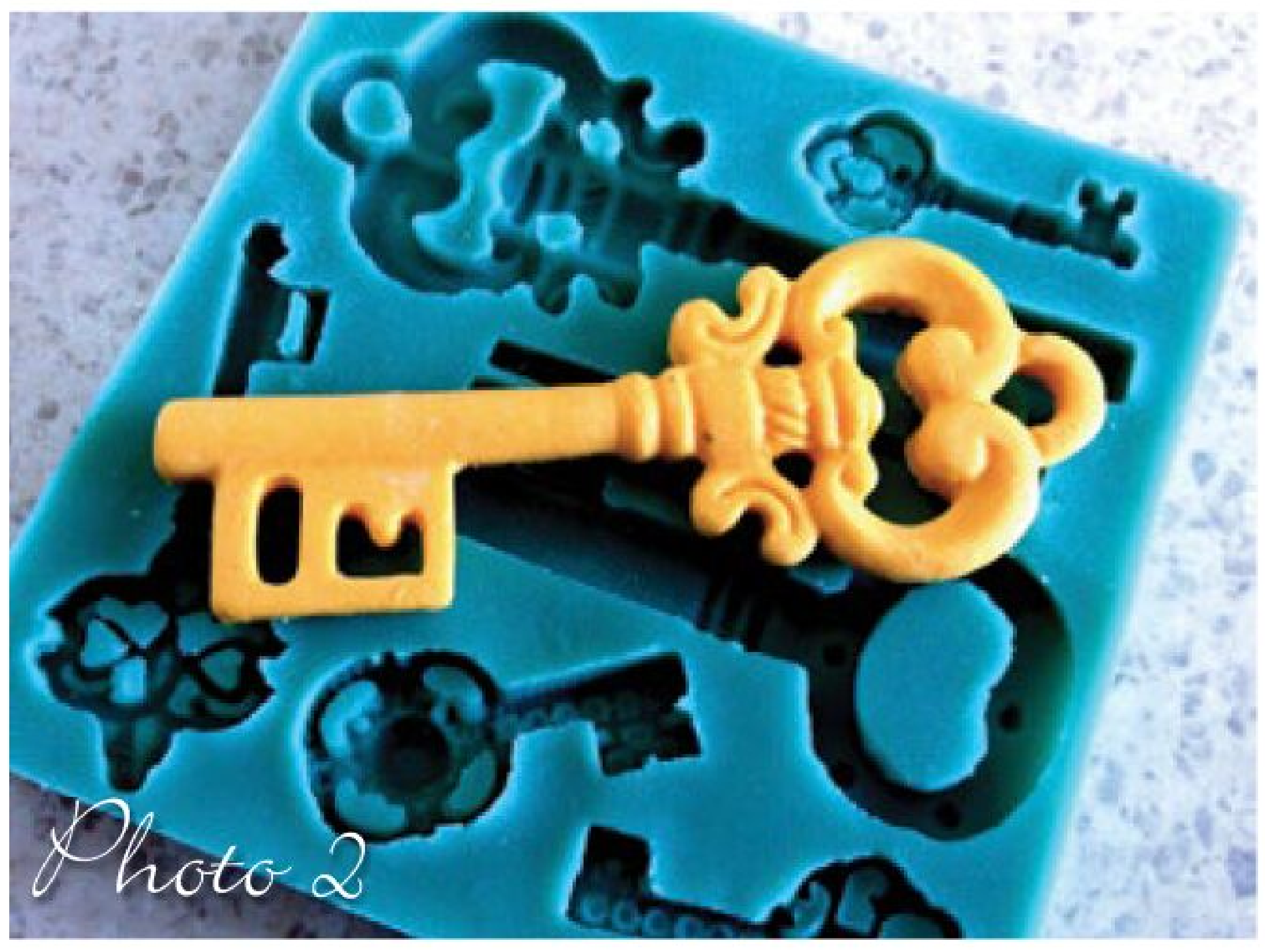
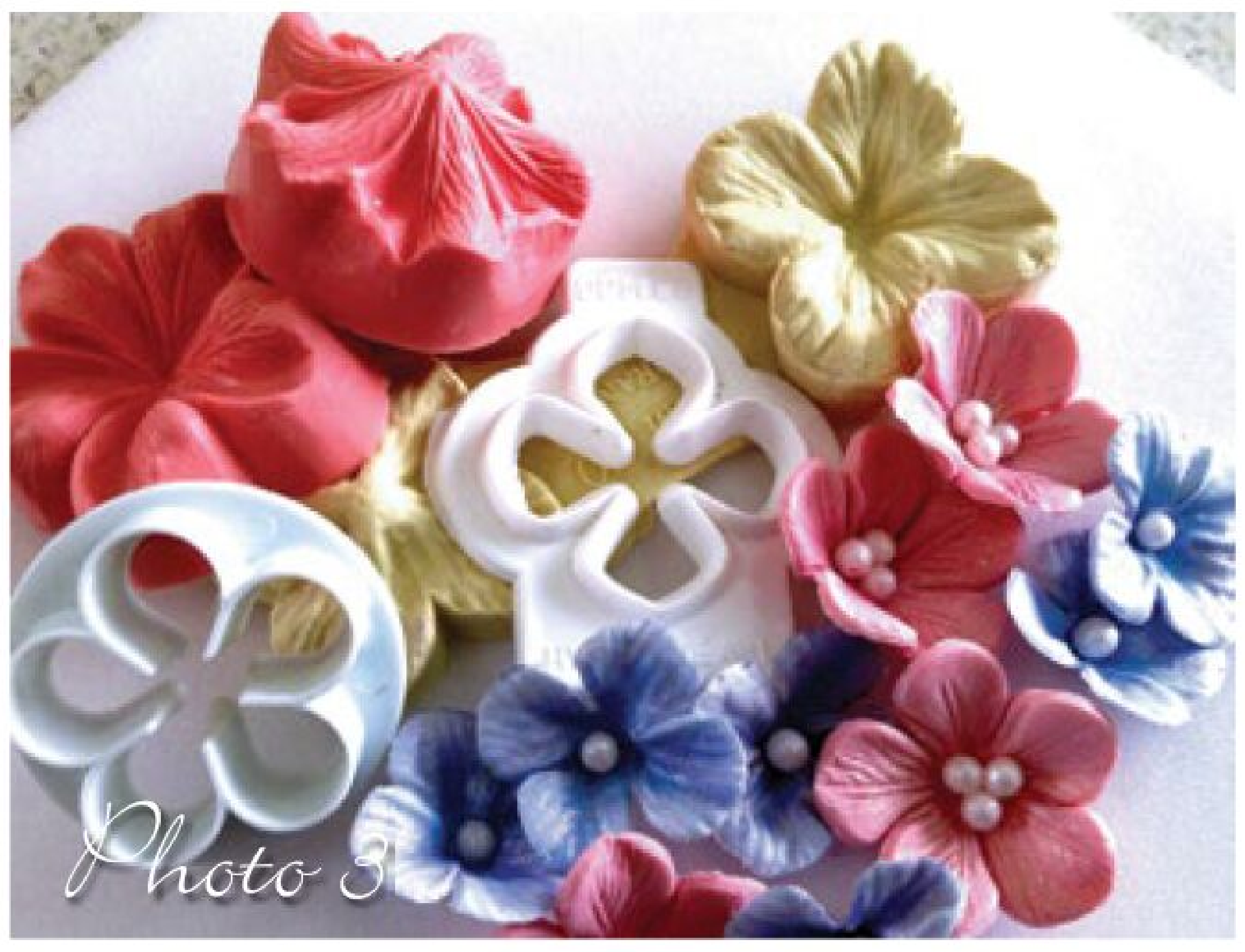


Photo 2

STEP 1
Bake a selection of round, heart and plaque shaped sugar biscuits. (Photo 1)

STEP 2
Mould as many keys as your plaque shaped biscuits by filling the chosen key cavity with fondant. Place in the freezer for 10-20 minutes or until the fondant hardens. Carefully unmould the keys and set aside (Photo 2)

STEP 3
Make a selection of flowers for the heart shaped biscuits. Here we have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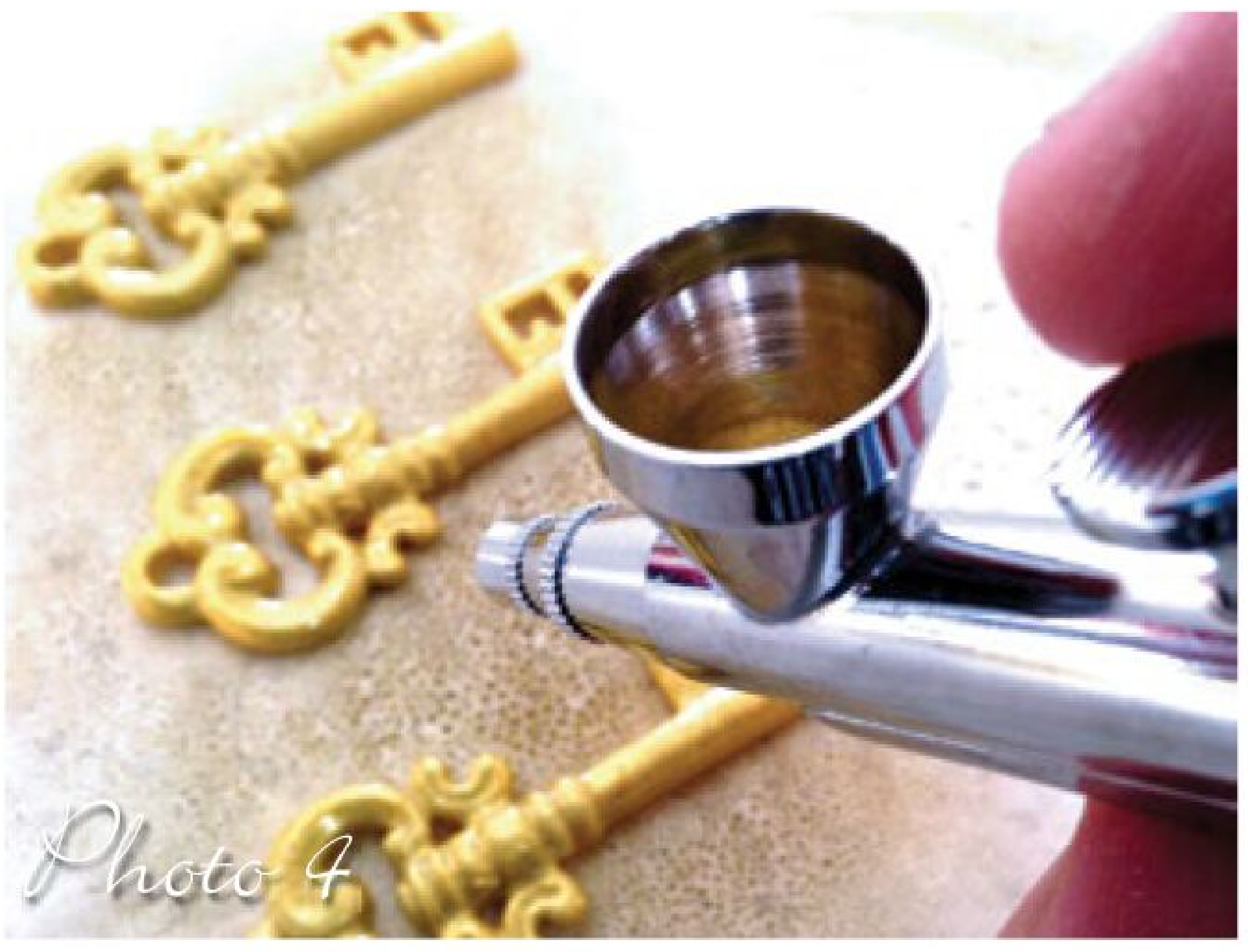
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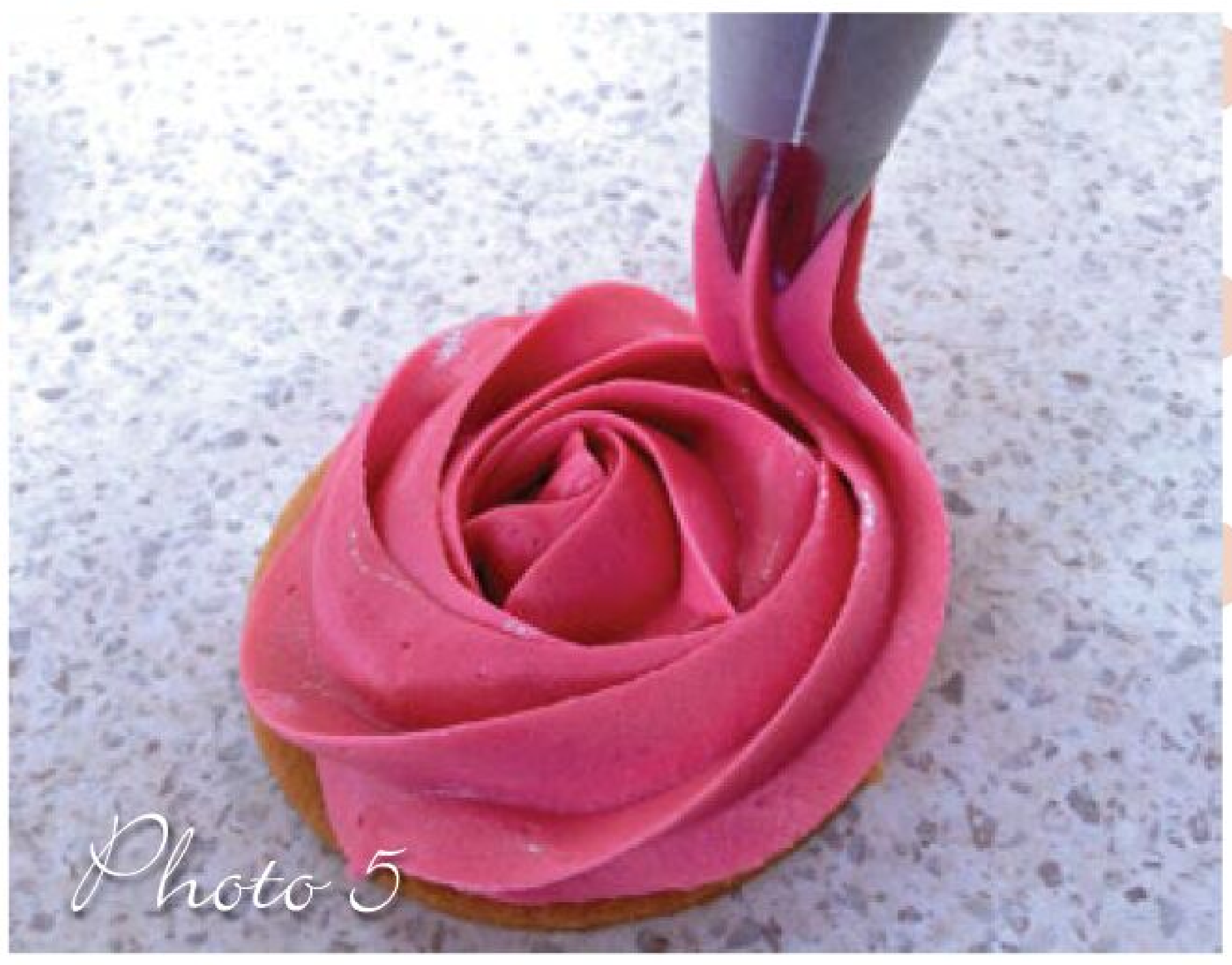

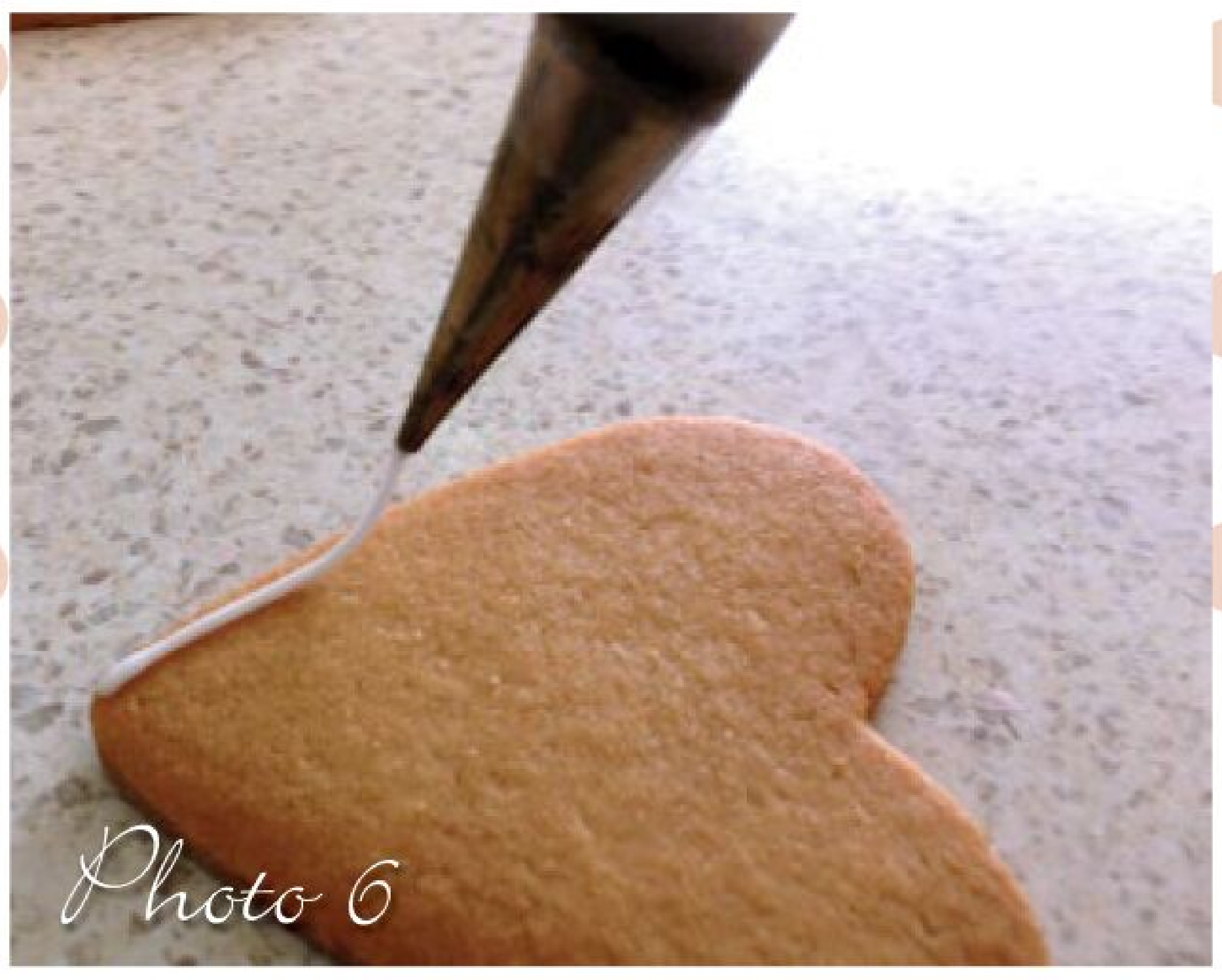

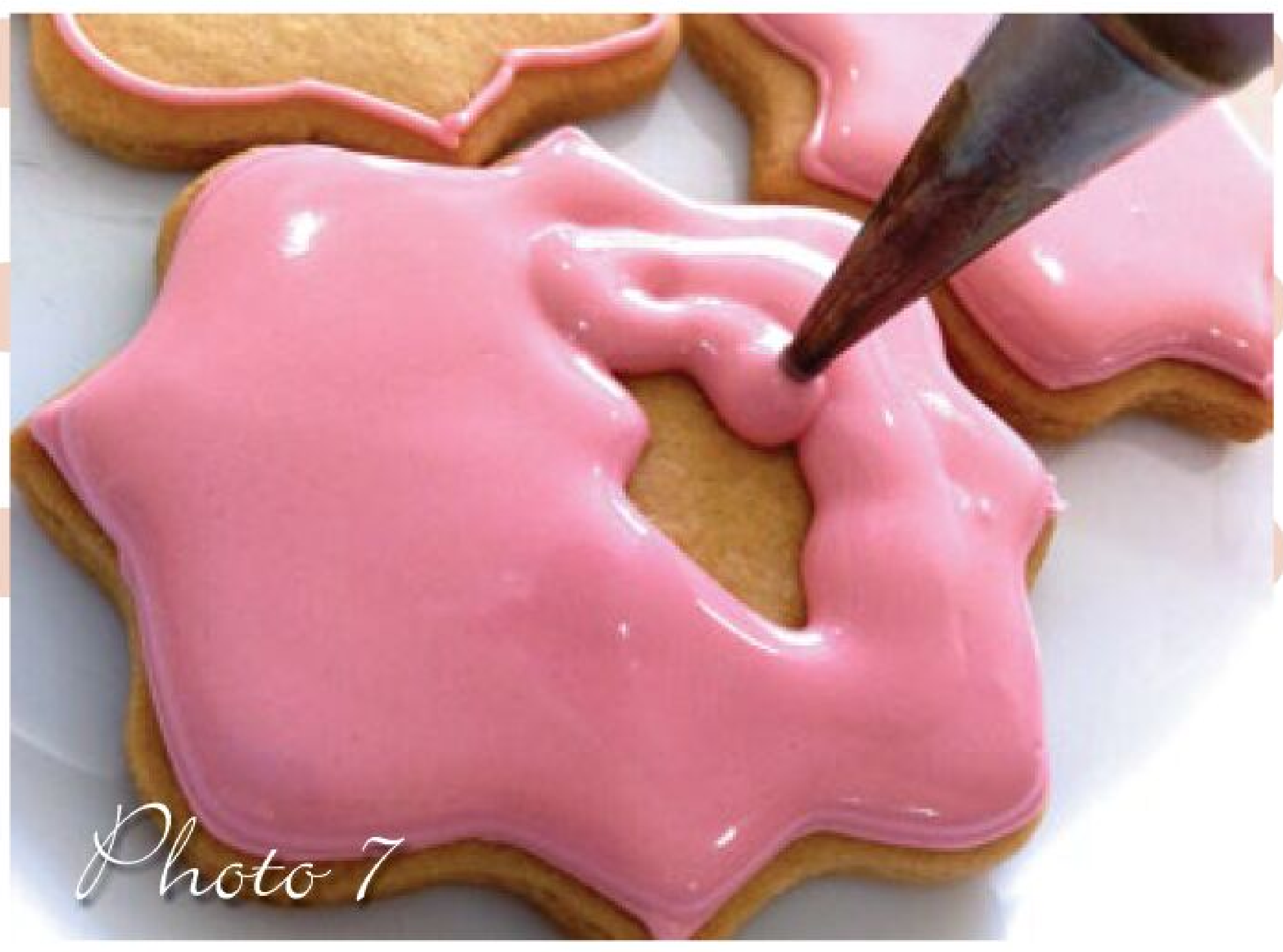

made country daisy and hydrangea flowers. (Photo 3)

STEP 4

Airbrush or paint the keys with gold edible paint giving the gumpaste flowers a very light spray as well. (Photo 4)

STEP 5

Pipe a rose swirl onto the round biscuits with stiff consistency royal icing and a 1M icing tip. Begin in the centre of the biscuit and work your way out to the edges. (Photo 5)

STEP 6

Outline your heart and plaque shaped biscuits with royal icing in colours of your choice with a No.1 piping tip and piping consistency icing. (Photo 6)

STEP 7

Flood your plaque and heart shaped biscuits in your selected colours with a No.2 piping tip and flood consistency icing (slightly runnier). (Photo 7)

STEP 8

Once the flooded icing has dried, attach your keys and flowers with stiff consistency royal icing. (Photo 8)

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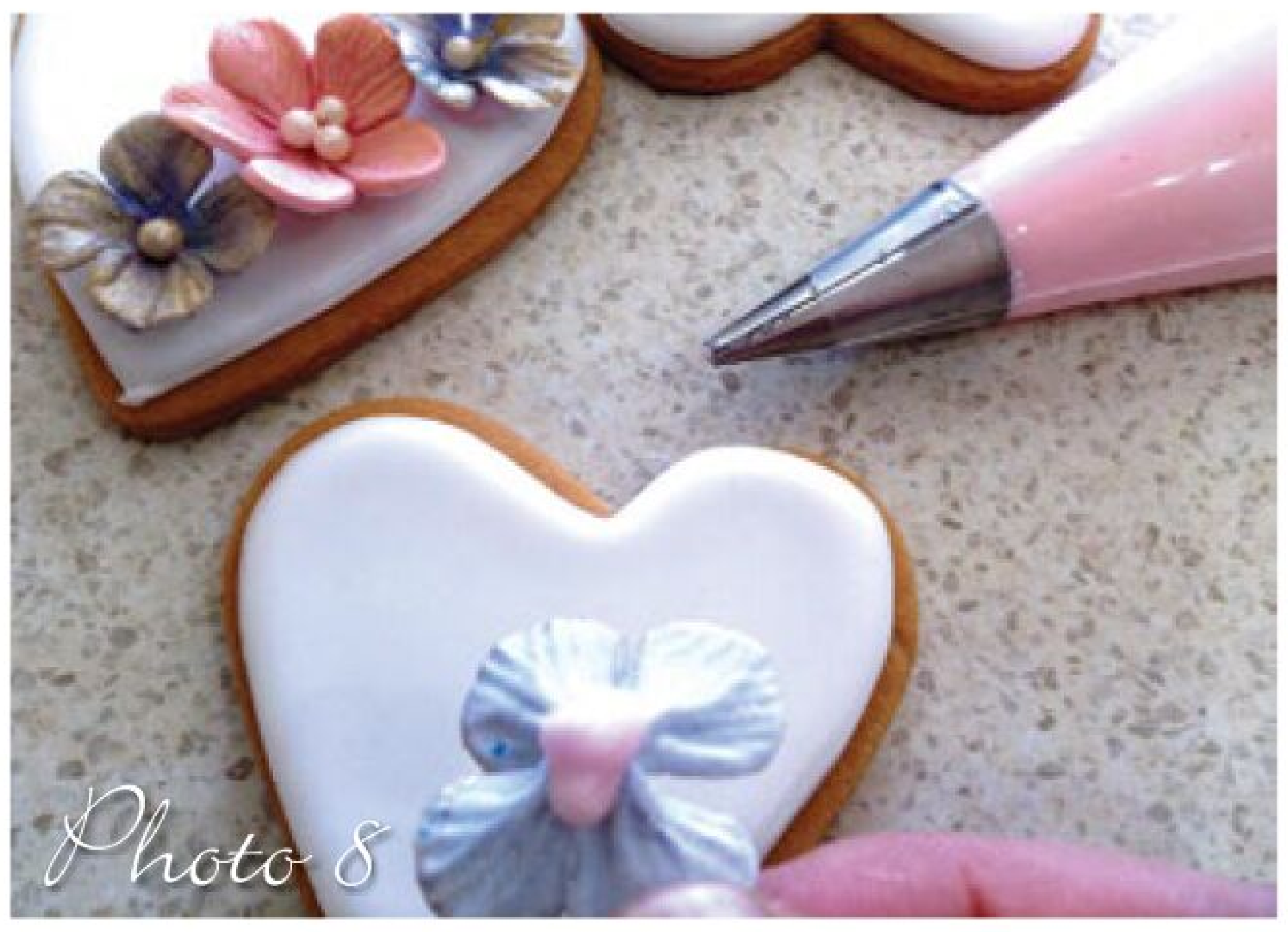

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fondarific. Buttercream Fondant Orange
fondarific. Buttercream Fondant Hot Pink
fondarific. Chocolate Fondant Brown
fondarific. Buttercream Fondant Yellow
fondarific. Strawberry Fondant Pink
fondarific. Buttercream Fondant Black
fondarific. Sculpting Chocolate White
fondarific. Grape Fondant Purple
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Lemon Curd Cupcakes

INGREDIENTS
- 4 oz margarine
- 4 oz sugar
- 4 oz SR Flour
- 2 eggs

*Add either sultanas or banana choc chips etc or an extra 1 oz of flour

ASSEMBLING THE CUPCAKES INGREDIENTS
- Lemon curd
- Mini meringues
- Vanilla cupcakes
- Buttercream

BUTTERCREAM INGREDIENTS
- 500g icing sugar
- 250g softened butter

When life hands you lemons… Turn them into lemon curd cupcakes!

STEP 1
Beat butter and sugar together until combined. (Photo 1)

STEP 2
Add eggs (broken up with a fork).

STEP 3
Add flour and combine.

STEP 4
Spoon mixture into patty cases and bake at 180' for 10-15 minutes. Remove from oven and allow to cool. (Photo 2)

BUTTERCREAM INGREDIENTS

STEP 1
Beat butter until smooth and fluffy.

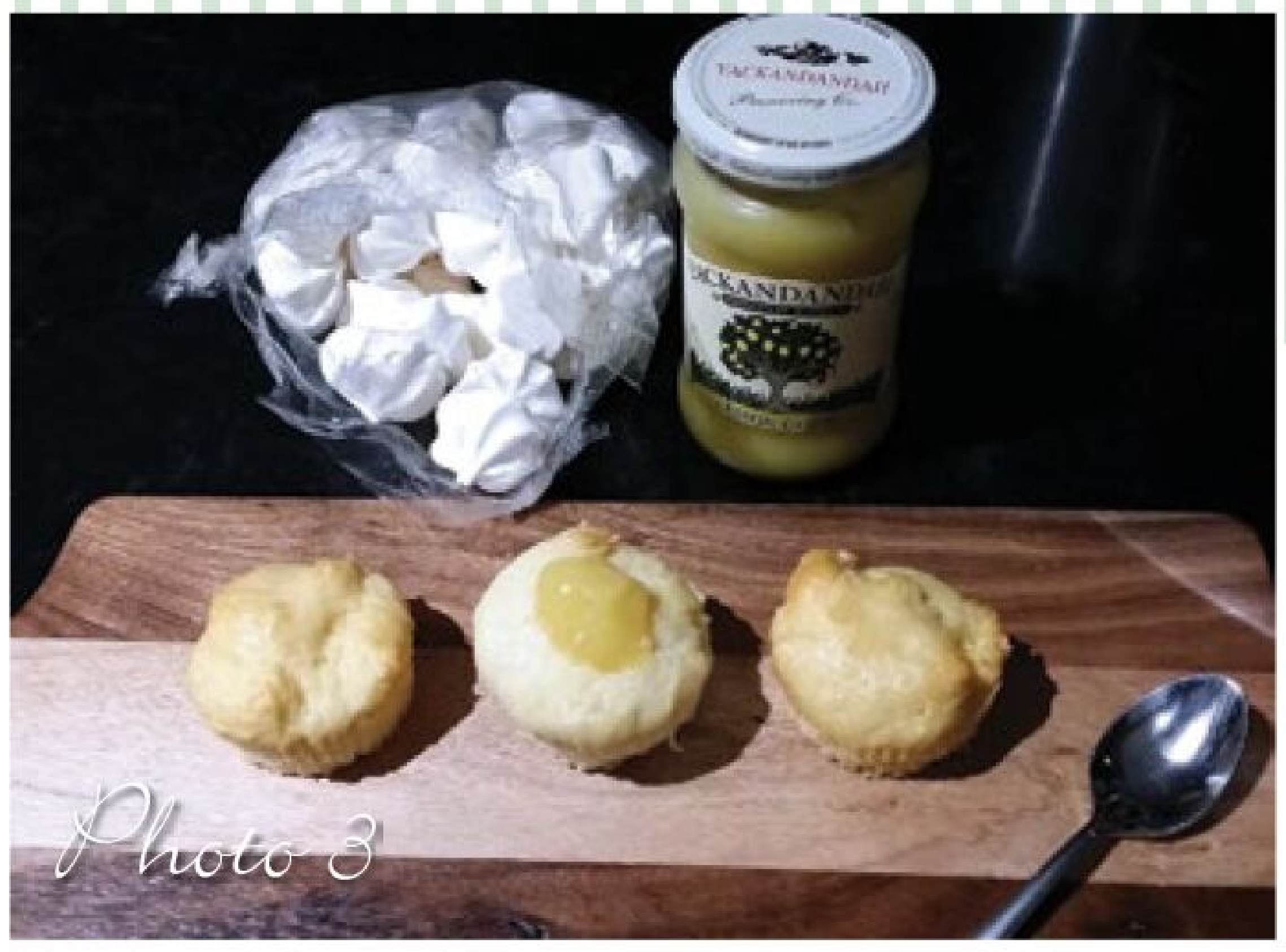
STEP 2
Slowly add sugar until well combined.

ASSEMBLING THE CUPCAKES

STEP 1
Using a sharp knife or teaspoon, scoop a little from the centre of the cupcake.

Photo 1

Photo 2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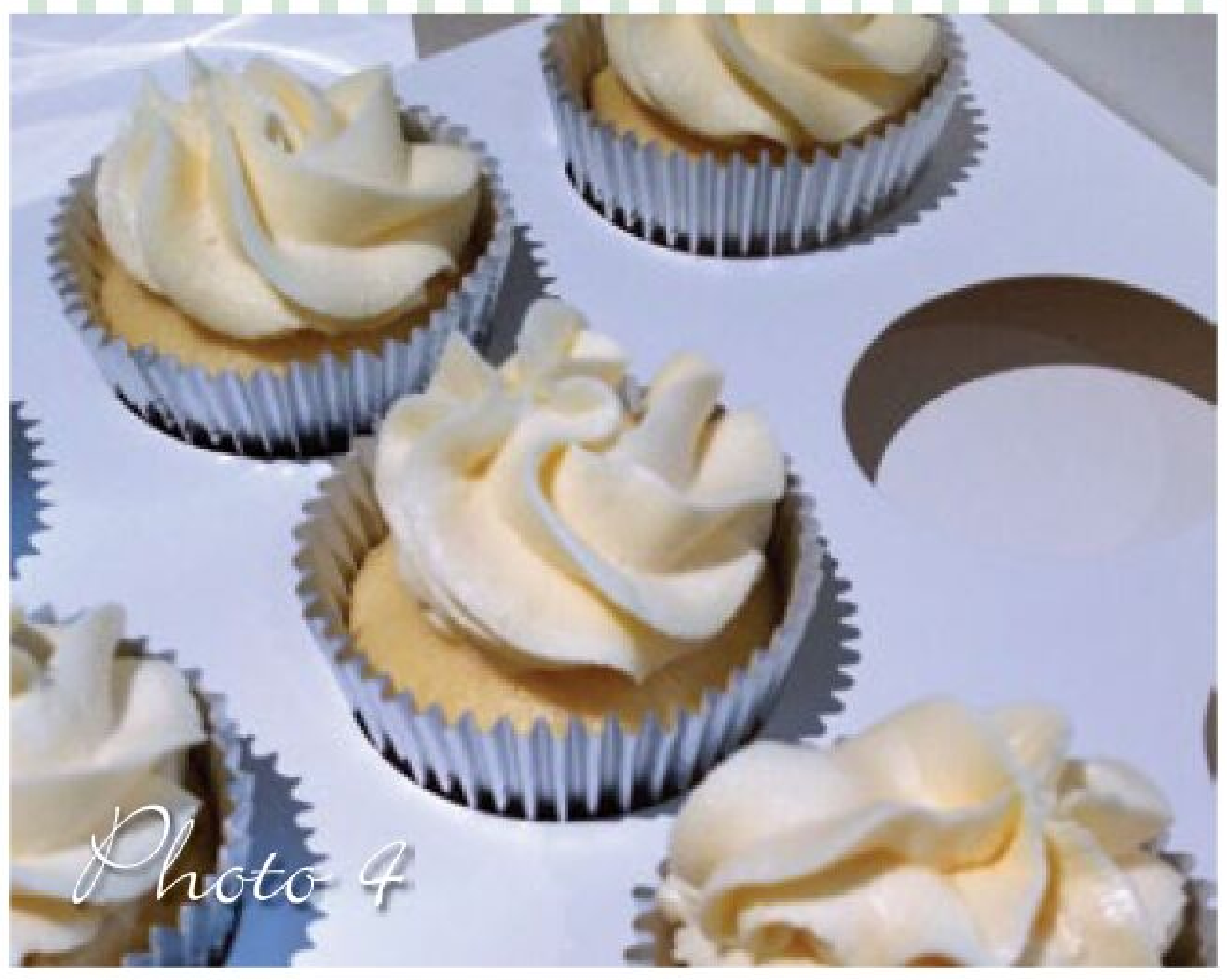
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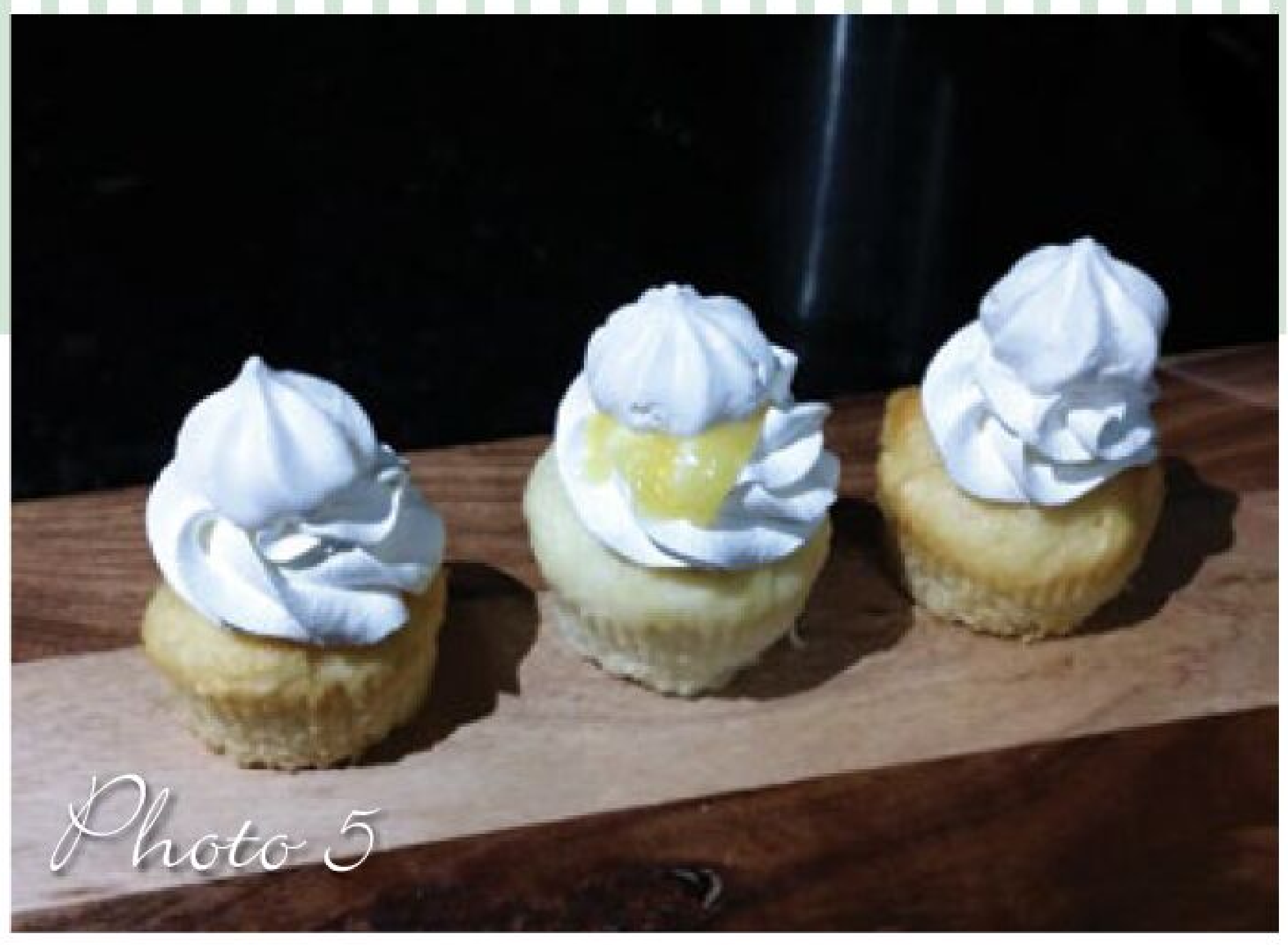
Photo 5

STEP 2

Spoon a little of the lemon curd into the centre of the cupcake. (Photo 3)

STEP 3

Pipe the buttercream on top of the cupcake and place one of the little meringues on top. (Photo 4 & 5)

Serve and enjoy

VARIATION

To make a strawberry version, spoon a little strawberry jam into the centre, pipe the buttercream on top and top with a strawberry.

Tara Absolom
NaraJade Novelty Cakes
Narajadenoveltycakes.com

Recipe

Gluten Free Lemon And Thyme Muffins

MUFFIN INGREDIENTS
- 12 sprigs thyme
- 2 cups gluten free flour
- 1 tsp salt
- Zest of two lemons
- 300 g unsalted butter
- 1 ½ cups caster sugar (Stevia or hermisitas can be substituted)
- 6 large eggs
- ½ cup freshly squeezed lemon juice

LEMON ICING INGREDIENTS
- 2 cups icing sugar
- Juice of 1 lemon

STEP 1
Preheat oven to 180C and flour muffin pan.

STEP 2
Pick the tops off the thyme sprigs and scatter them in the muffin holes.

STEP 3
Chop 1 ½ tbs thyme and combine with flour, salt and lemon zest in a bowl and whisk well.

STEP 4
Cream the butter until fluffy and add sugar and beat until pale.

STEP 5
Add the eggs one at a time, mixing until smooth. Then beat in the lemon juice.

STEP 6
Add the flour mixture in three batches at low speed mixing until just combined.

STEP 7
Spoon into prepared muffin pans, levelling the tops.

STEP 8
Bake for approximately 40 mins or until you smell them and the skewer comes out clean. Set the pan on a rack and cool for 10 mins and then turn out onto a wire rack to cool.

TO MAKE THE ICING
Mix the icing sugar and lemon juice until smooth and it is drizzling consistency. If too thin add more sugar- if too thick, more lemon juice. Drizzle over the muffins and decorate with extra thyme sprigs.

HELEN DISSELL
SUGAR ART CREATIONS
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07 5530 8424

Tutorial

Preparing and Covering your Cupcakes

INGREDIENTS

- Flavoured syrup or sugar syrup
- Cupcakes
- Ganache (approx 20g per cupcake)
- White fondant (we use white Bakels and Satin Ice)
- Hotwater

EQUIPMENT

- Jug
- Paring knife
- Palette knife
- Circle cutters
- Rolling pin
- Flexi smoother

STEP 1

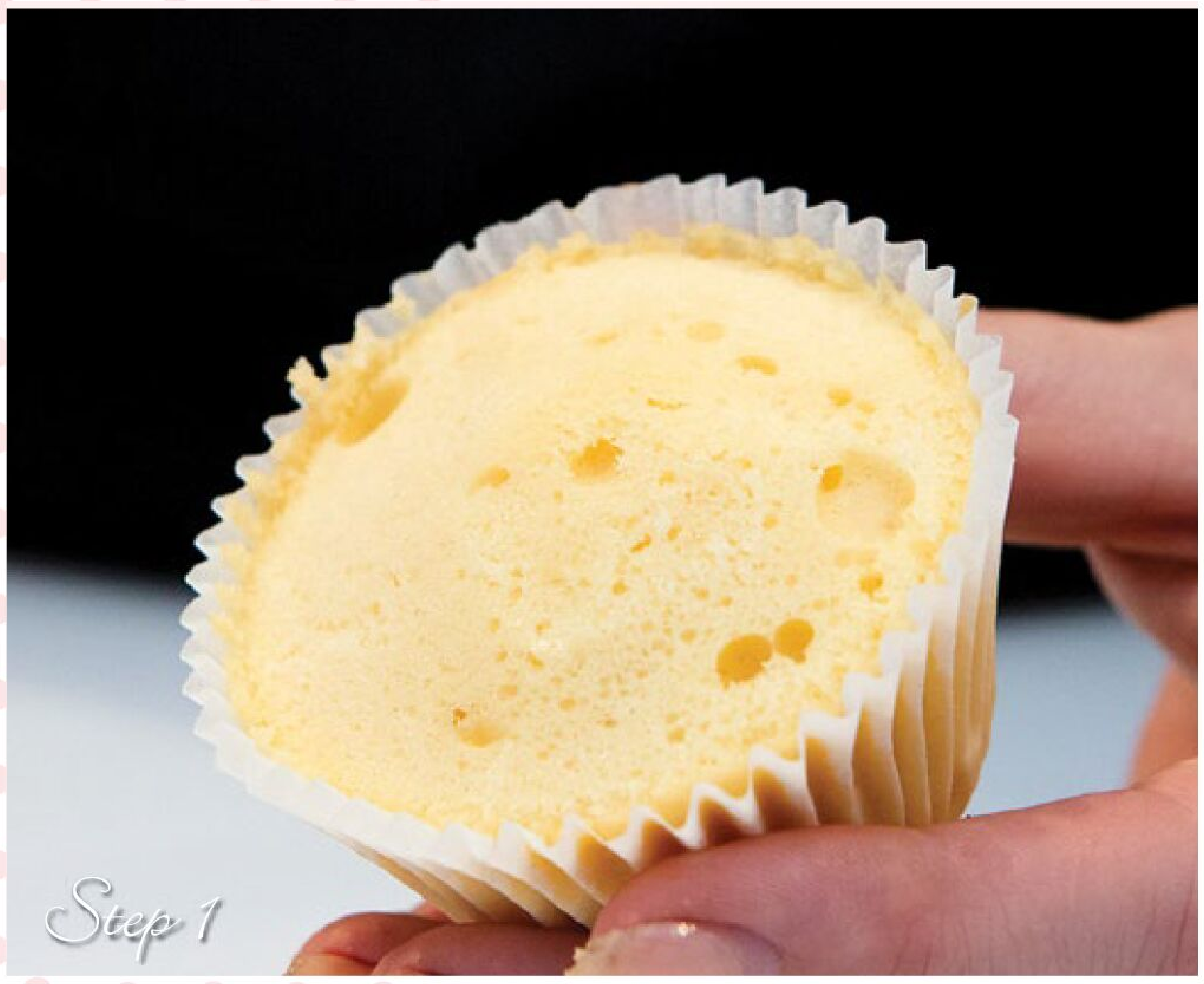
Trim your cupcakes using the paring knife. You are making space for where the ganache is going. Depending on the design of the cupcakes you can shape either a dome or cut it flat.

STEP 2

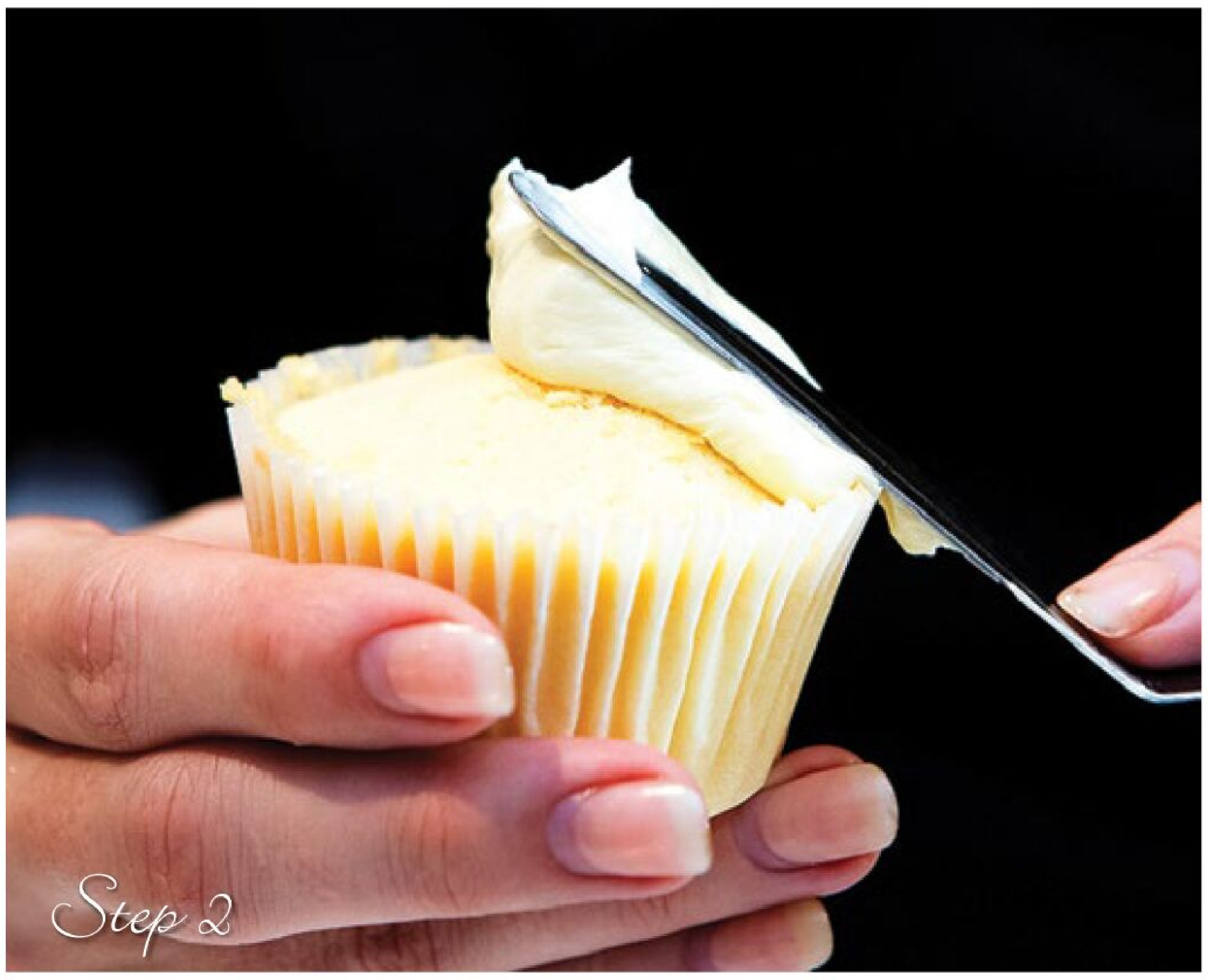
Ensure that your ganache is a lovely smooth consistency, similar to peanut butter. Use your palette knife, scoop up some ganache and spread it onto the cupcake. Make sure the ganache goes all the way out to the edge of the cupcake case. You want to completely enclose your cupcake.

STEP 3

Once you have done a rough coat on all your cupcakes, fill a litre jug with hot water. Dip your palette knife in the water until it is hot and use it to smooth the ganache on the cupcake. You need the cupcakes to be completely smooth now as any bumps will show through the fondant later on. Gently run a finger along the outside of the cupcake case to tidy up any stray bits of ganache.



Step 1



Step 2

STEP 4
Let the cupcakes set for approx 30 minutes.

STEP 5
Using flavoured syrup or sugar syrup, paint a thin coat of syrup on top of the cupcake. This will help the fondant to adhere to the cupcake.

STEP 6
Roll out your white fondant until it is approx 3-4mm thick. Using a circle cutter, cut out discs that cover the top of the cupcake.

STEP 7
Hold a disc in one hand and a cupcake in the other. Place the cupcake onto the disc and gently smooth the fondant on using your hand. You may have to use your thumb to gently adjust the size of the fondant if it is slightly too big. Then take your flexi smoother and gently polish the cupcake until it is smooth all over. They are now ready for decorating!

Whimsical Cakehouse
Ph: 1300 110 210
www.whimsical.com.au

Ready for decorating

Basic Tools and Equipment

Some useful items to help you decorate your cakes and cupcake

Piping bag

Tip: Spatulas are also useful for picking up small pieces of sugar icing without distorting the shape of the item.

1. WOODEN CAKE BOARDS & CARD BOARDS

These come in a variety of thicknesses and shapes. Thicker cake boards are light weight but still sturdy enough to hold the weight of a heavy, multi tiered cake while the thinner cardboard variety are used between tiers on stacked cakes or for presenting small cakes on.

2. DOUBLE SIDED TAPE

When putting ribbon around the bottom of a cake, use this between the two ends to hold it in place. Do not use it directly onto the cake. It is also useful for attaching ribbon around the edge of the cake board for decoration.

3. LARGE ROLLING PIN

For rolling out large amounts of fondant icing when covering cakes.

4. ROYAL ICING DRY MIX

Instant royal icing mix is quick and easy to prepare by simply adding water until the desired consistency is achieved. It is used for piping details as it sets hard and is also used to stick things together. It can also be used to cover a cake and for adding details to figurines such as hair.

5. ICING SUGAR SHAKER

Put icing sugar or corn flour into one of these shakers and sprinkle some onto work bench to avoid fondant icing from sticking to the work surface.

6. SUGAR GLUE

This edible glue is used to stick decorations onto a cake covered in fondant and also when making sugar flowers or figurines from fondant. Apply a small amount with a paint brush for best results.

7. DECORATOR'S ALCOHOL

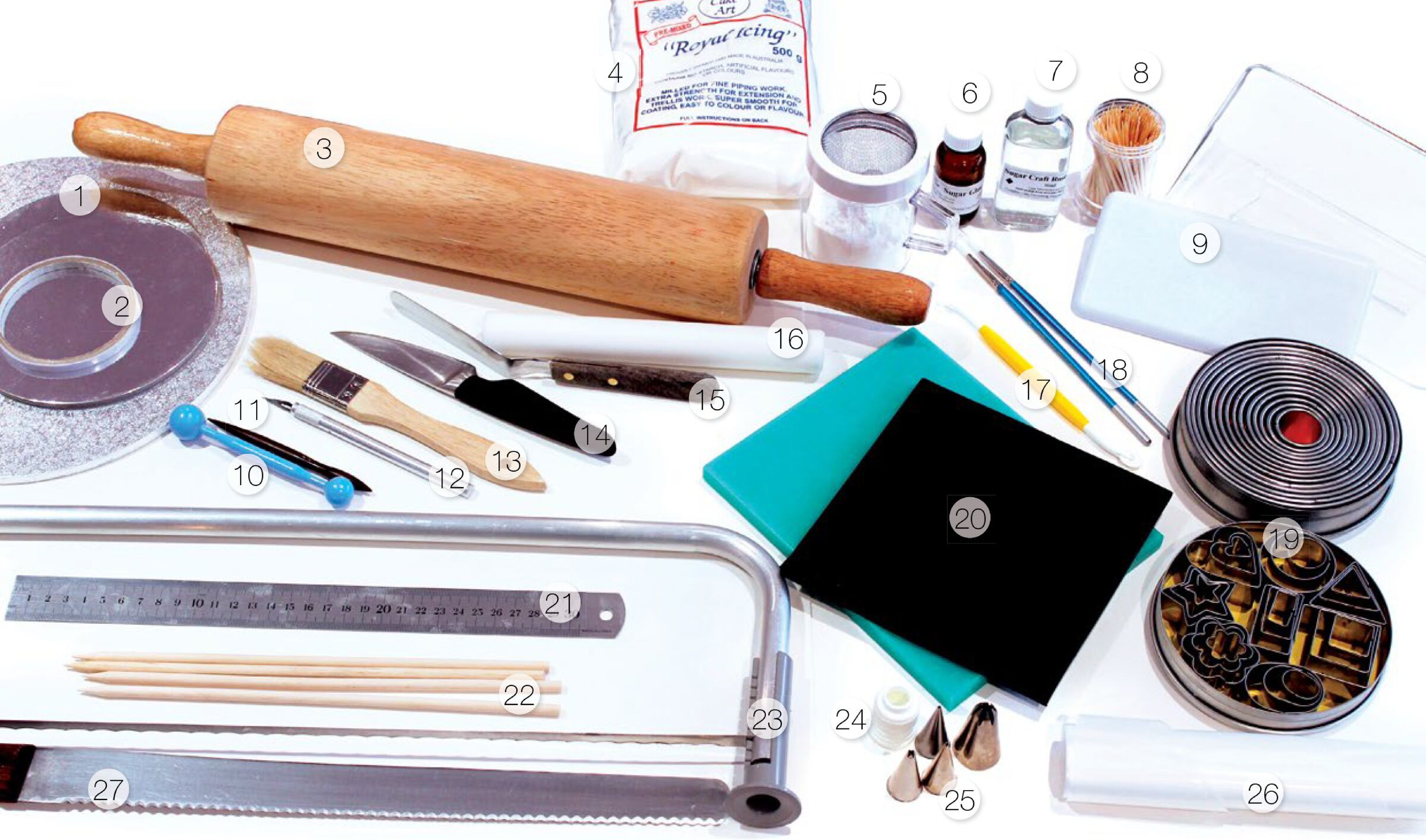
This is used to mix with petal dusts to create a quick drying paint and can also used to remove any unwanted icing sugar/corn flour that may be on the surface of the cake.

8. COCKTAIL STICKS

Use cocktail sticks for adding colour to icing. Dip one end into the colour and wipe it onto fondant icing.

9. CAKE SMOOTHERS

Cake smoothers help to create a smooth finish when covering cake boards and cakes with fondant icing. Using two will help create sharp, neat edges and will avoid any unwanted finger/hand marks.



10. BALL MODELLING TOOL

The ball tool can be used to cup small flowers and petals by pushing it into fondant on a soft petal mat. It can be used to create textured patterns such as the dimples in a golf ball and can also be used to soften and frill petals in flower making.

11. FRILLING TOOL

By rolling this tool along the edge of a strip of icing or a flower petal a soft, frilled edge will be achieved. The points on the end of this tool can also be used when making figurines by making indents for eyes, nostrils etc.

12. CRAFT KNIFE

These fine, sharp knives are useful for cutting out templates and edible decorations as well as trimming edges of cut shapes.

13. PASTRY BRUSH

Use this brush for applying sugar syrup or jam glaze to the cake before adding the fondant to the cake.

14. PLAIN EDGED KNIFE

Useful for cutting and trimming fondant icing around the bottom of the cake once it is covered. The plain blade ensures there are no uneven patterns left in the icing.

15. SPATULA/PALETTE KNIVES

Palette knives are used for spreading buttercream or ganache and are an essential tool when using royal icing for stencilling cakes. They are also useful for picking up small pieces of sugar icing without distorting the shape of the item.

16. SMALL NON-STICK ROLLING PIN

For rolling out small amounts of fondant icing when making decorations.

17. CUTTING WHEEL

These are used for cutting small, detailed shapes. The wheel cuts through the icing without dragging the edges. It can also be used for marking the surface of soft fondant to achieve different effects such as a quilted effect or a wood grain.

Frilling Tool